

CHOICE RECEIPTS

FROM

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Choice Receipts

From

Hyde Park Households

"We may live without society, music and art ;
We may live without conscience, and live without heart ;
We may live without friends ; we may live without books ;
But civilized man cannot live without cooks.
He may live without books,— what is knowledge but grieving?
He may live without hope,— what is hope but deceiving?
He may live without love,— what is passion but pining?
But where is the man that can live without dining?"

— *Owen Meredith.*

UNDER THE AUSPICES OF THE

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HYDE PARK, MASS.

1901

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Table of Weights and Measures.



4 teaspoonfuls of liquid . . .	= 1 tablespoonful
4 tablespoonfuls of liquid . . .	= $\frac{1}{2}$ gill, $\frac{1}{4}$ cup or 1 wineglassful
1 tablespoonful of liquid . . .	= $\frac{1}{2}$ ounce
1 pint of liquid . . .	= 1 pound
2 gills of liquid . . .	= 1 cup or $\frac{1}{2}$ pint
1 kitchen cup . . .	= $\frac{1}{2}$ pint
1 quart of sifted flour . . .	= 1 pound
4 cups of flour . . .	= 1 quart or 1 pound
1 rounded tablespoonful of flour .	= $\frac{1}{2}$ ounce
3 cups of corn meal . . .	= 1 pound
1 $\frac{1}{2}$ pints of corn meal . . .	= 1 pound
1 cup of butter . . .	= $\frac{1}{2}$ pound
1 pint of butter . . .	= 1 pound
1 tablespoonful of butter . . .	= 1 ounce
Butter the size of an egg . . .	= 2 ounces
Butter the size of a walnut . . .	= 1 ounce
1 solid pint of chopped meat . .	= 1 pound
10 eggs . . .	= 1 pound
A dash of pepper . . .	= $\frac{1}{8}$ teaspoonful, or 3 good shakes
2 cups of granulated sugar . . .	= 1 pound
1 pint of granulated sugar . . .	= 1 pound
1 pint of brown sugar . . .	= 13 ounces
2 $\frac{1}{2}$ cups of powdered sugar . . .	= 1 pound

All measurements must be level, not heaping.

CHOICE RECEIPTS.

"Yon Cassius has a lean and hungry look."

"He hath never fed of the dainties that are bred in a book."

BREAD.

"Now, good digestion wait on appetite, and health on both."

One cup milk, one cup boiling water, one and one-half teaspoons salt, one yeast cake, dissolved in one-quarter cup of lukewarm water. Add yeast to milk and water and flour to make a batter stiff enough to beat thoroughly. Add more flour until stiff enough to knead, putting in the salt when the last of the flour goes in. Knead thoroughly and set to rise. When well risen knead again and put in pans. If from this dough you wish a pan of biscuit, add a tablespoonful of lard or butter, and knead thoroughly. Bread made in this way is mixed in the morning.

SPOON BREAD—

One-half cake compressed yeast, two quarts sifted Haxall flour, one large spoon sugar, one small spoon lard, salt. Mix with milk, water, or part of each, sufficient to make a stiff dough that you can stir with a spoon. Stir or beat ten or fifteen minutes. Let rise over night. In the morning cut well with a knife, and use just flour enough to put in pans. Let rise again before baking.—Mrs. James F. Mitchell.

This rule may be followed, using a little more flour and kneading the dough. Bread may be brushed over with melted butter a few minutes before removing from oven if a tender crust is desired.

ROLLED OATS BREAD—

Two cups rolled oats; pour on it one quart boiling water, with two teaspoons salt and a little shortening. When cool add one teacup of molasses, one yeast cake. Stir in flour as stiff as possible. Knead in the morning as other bread.—A. B. Balkam.

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BROWN BREAD—

Three coffee-cups bolted meal, two coffee-cups rye meal, one coffee-cup of stoned raisins, one egg, one quart sweet milk in which mix one-half pint of boiling water, one heaping teaspoon soda, salt. First mix meals thoroughly, add salt, molasses, egg, milk; mix well and add raisins. Steam in a large kettle four and one-half hours. Do not add more water in the kettle until it has steamed one hour. When using one-half the rule steam three hours.—Miss Belle M. Clark.

STEAMED BROWN BREAD—

One cup white flour, one cup Graham flour, one cup Indian meal, salt, and one heaping teaspoonful soda, sifted with dry materials. One cup of molasses. Mix with two cups lukewarm water. Steam four hours.—Miss Holt.

If you like, put covered pan in another filled with hot water and cook in oven.

BROWN BREAD—

Two cups of Indian meal, one cup of rye meal, one cup of flour, two cups of sour milk, one cup of sweet milk, one-half cup of molasses, two teaspoonfuls of soda, salt. Steam three hours.—Mrs. William Willett.

RYE BREAD—

Five pints white flour, four pints rye meal, heaping tablespoon sugar, heaping tablespoon molasses, even teaspoon salt, small piece butter, one yeast cake. Add milk and water in equal quantities until stiff enough to knead. Let rise, shape in loaves, let rise again and bake.—Mrs. L. S. Evans.

GRAHAM BREAD—

One heaping quart Graham flour, one pint wheat flour, one tablespoonful of lard rubbed into flour, one cup of molasses, salt, one yeast cake dissolved in lukewarm water. Mix rather soft; don't knead, raise until light, then knead and put into pans to raise for a few minutes, and bake about one hour in a rather hot oven. This makes two loaves.—Miss Phebe Coburn.

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GRAHAM MUFFINS (Raised)—

One pint scalded milk, two tablespoons melted butter, one-half cup sugar, one-half yeast cake, half Graham and half white flour to make batter like cake.—Mrs. Flett.

SPONGE CORN CAKE (Sour Milk)—

One cup flour, one-half cup corn meal, one-third cup sugar, two eggs, one cup sour milk, one-half teaspoon salt, one teaspoon soda.—Mrs. Flett.

CORN MEAL GEMS—

One-half cup corn meal, one cup flour, three even teaspoons baking powder, one tablespoon sugar, one tablespoon melted butter, one-half teaspoon salt, three-fourths cup milk, one egg.

CORN CAKE—

One cup of Indian meal, one cup of flour, one-half cup of sugar, one egg, one cup of milk, one teaspoonful of soda, two teaspoonfuls cream of tartar, two tablespoonfuls of butter.—Mrs. J. C. Bridgman.

OATMEAL MUFFINS—

One cup cooked oatmeal, one and one-half cups flour, two tablespoons sugar, three even teaspoons baking powder, one-half teaspoon salt, one-half cup milk, one egg, one tablespoon melted butter. Add milk gradually to oatmeal, stirring with a fork; add egg and butter, then flour with baking powder sifted in thoroughly.

OATMEAL GEMS—

Soak two cups of rolled oats over night in one and one-half cups sour milk. In the morning add one egg, one-half cup sugar, one teaspoon soda, salt, and one cup flour. Bake in a hot oven.—Mrs. H. A. Collins.

POPOVERS, A LA CHINOIS—

“You takee him one egg, one lit’ cup milk. You fixe him one cup flou’ on sieve, takee pinch salt—you not put him in lump. You move him egg lit’ bit slow; you put him milk in, all time move. You makee him flou’ go in. not move fast, so him have no spots. Makee but’ld pan

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all same wa'm, not too hot. Puttee him in oven. Now you mind you' business. No like woman run look at him all time. Him done all same time biscuit."—John Chinaman.

BERRY MUFFINS—

One-quarter cup butter, one-third cup sugar, one egg, four even teaspoons baking powder, one-half teaspoon salt, one cup milk, one cup berries, two and two-thirds cups flour. Reserve a little flour to mix with berries to be added last.

QUICK ROLLS—

One tablespoonful butter (melted), one tablespoonful sugar, one cup hot water, one cup milk, one cake compressed yeast dissolved in a little cold water; two well beaten eggs, six cups flour. Stir up to make a soft dough at 12.30 o'clock; at 4.30 roll out without kneading; rise one hour; bake at 6 o'clock.—Mrs. D. W. Mason.

LUNCHEON ROLLS—

One-half cup scalded milk, two tablespoons sugar, one-quarter teaspoon salt, one-half yeast cake dissolved in two tablespoons lukewarm water, two tablespoons melted butter, one egg, few gratings from rind of a lemon, flour. Add sugar and salt to milk; when lukewarm add dissolved yeast cake and three-fourths cup flour. Cover and let rise; then add butter, egg well beaten, grated rind of lemon and enough flour to knead. Let rise again, roll to one-half inch thickness, shape with small biscuit cutter, place in buttered pan close together, let rise again and bake.—Miss Farmer.

MRS. BARRY'S NEWPORT—

One quart sifted flour, two teaspoonfuls of cream tartar, and one heaping tablespoonful of sugar, mixed thoroughly together. Dissolve on the stove in the least quantity of water, one teaspoonful of soda, and butter the size of an egg. Wet the flour with one pint of milk, in which two beaten eggs have been stirred; then add the butter, with a little salt. Bake in long tins.—Mrs. D. W. Lewis.

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BUNNS—

One cup milk, one cup sugar, scant one-half cup butter, two-thirds yeast cake dissolved in two-thirds cup water, one-half cup currants, one-half teaspoon cinnamon, one teaspoon salt. Make batter at night of milk, flour, yeast and one-half the quantity of sugar. In the morning add remainder of sugar, butter, fruit, flour; knead, cut and put in pans to rise before baking.—Mrs. A. E. Smith.

BUNNS—

One pint of raised dough, one cup of sugar, one-half cup of butter, one cup of milk, one egg, one-half teaspoonful of soda; flavor with lemon. Work all together, add flour enough to make it of the consistency of bread, let it rise until very light, then add one cup of currants. Take pieces of dough the size of an egg, and pack closely in the pan; let them rise again until very light and bake in a quick oven. When done varnish with sugar and water.—Mrs. Emery.

PARKER HOUSE ROLLS—

Two cups scalded milk, three tablespoons butter, two tablespoons sugar, one teaspoon salt, one yeast cake dissolved in one-quarter cup lukewarm water, flour. Add butter, sugar and salt to milk; when lukewarm add dissolved yeast cake and three cups of flour. Beat thoroughly, cover and let rise until light; cut down and add enough flour to knead (it will take about two and one-half cups); let rise again, toss on slightly floured board, knead, pat and roll out to one-third inch thickness. Shape with biscuit-cutter, first dipped in flour. Dip the handle of a case-knife in flour, and with it make a crease through the middle of each piece; brush over one-half of each piece with melted butter, fold and press edges together. Place in greased pan, one inch apart, cover, let rise and bake in hot oven twelve to fifteen minutes. As rolls rise they will part slightly, and if hastened in rising are apt to lose their shape.—Miss Farmer.

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FANCY BREAD DOUGH—

Prepare a sponge with two cups scalded milk, two tablespoonfuls butter, one tablespoonful sugar, one teaspoonful salt, one-half yeast cake dissolved in one-half cup of the scalded and cooled milk, three cups flour. Add to this, when light, about three cups more of flour. Knead till smooth and elastic. Let rise to double its bulk, shape, let rise again and bake.—Miss Holt.

FIVE O'CLOCK TEA LOAF—

Add to a pound of "fancy bread dough," just before kneading, one-half cup each of sultana raisins, currants and blanched almonds, chopped very fine, and one-quarter cup thin shavings of citron. Knead as usual; rise to double its bulk. Roll to a long, round loaf. Bake in a curved-bottom pan until a delicate brown, or about forty-five minutes. Serve warm.—Miss Grace E. Holt.

FRUIT PINWHEELS—

Mix together and rub through a sieve one pint of flour, one tablespoonful of sugar, half a teaspoonful of salt and four even teaspoonfuls of baking powder. Into this mixture rub two generous tablespoonfuls of butter. Wet with a scant half-pint of milk. Sprinkle the board with flour, and, putting the dough upon it, roll down to a large square about half an inch thick. Spread a heaping tablespoonful of soft butter on this and then spread with a cupful of sugar and a cupful of currants. Grate a little nutmeg over all, and roll up like a jelly roll—or pin-wheel style. Cut in slices about three-quarters of an inch thick and lay in well buttered pans. Do not let the slices touch each other. Bake in a very quick oven for about twelve minutes. These are nice for luncheon or tea.—Maria Parloa.

QUICK MUFFINS—

Two cups flour, four teaspoons (even) baking powder, two tablespoons butter or lard, one-half teaspoon salt, one large cup milk. Mix as for baking powder biscuit; stir quickly, and bake in hot muffin pan in a hot oven.

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STRAWBERRY SHORTCAKE—

Two cups flour, four even teaspoons baking powder, one-half teaspoon salt, one-third cup butter. Mix dry ingredients and sift twice, work in butter with the tips of the fingers and add milk gradually until just soft enough to roll. Toss on floured board, divide in two parts; roll out one piece to fit a long layer-cake tin; spread with softened butter, roll the remaining piece and lay on top, put in the oven and bake a light brown. When baked pull apart, spread with butter, sweeten strawberries to taste, crush slightly, and put between and on top of the cakes. Cover with whipped cream, using three-fourths cup thick cream, one-quarter cup milk, one-third cup powdered sugar, one-half teaspoon vanilla. Beat stiff with Dover eggbeater. A plainer cake may be had by leaving out whipped cream and simply putting plenty of berries, sweetened, between the cakes.

SQUASH BISCUIT—

One cup of sifted squash, one-half cup scalded milk, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, salt, one-quarter yeast cake dissolved in one-quarter cup lukewarm water. Mold thoroughly, and let it rise over night, then knead again. Make into biscuits, and let them rise in the pans before baking. This can be made into a loaf.

BREAD GRIDDLE CAKES—

One pint stale (not dried) bread crumbs, one pint milk, scalded, one tablespoon butter. Pour hot milk over crumbs, add the butter, and soak over night or till the crumbs are softened. Rub through a squash strainer, add two eggs, yolks and whites beaten separately, one cup flour, one-half teaspoon salt, two teaspoons baking powder. Cold milk to thin if needed. Bake slowly, spread with butter and sugar, and serve hot.

RYE MUFFINS—

One and one-quarter cups rye meal, one and one-quarter cups flour, four even teaspoons baking powder, one teaspoon salt, one-quarter cup molasses, one and

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one-quarter cups milk, one egg, one tablespoon melted butter or other shortening. Graham muffins may be made same way.

RYE DROP CAKES—

Two-thirds cup rye meal, two-thirds cup flour, two and one-half teaspoons baking powder, one-half teaspoon salt, two tablespoons molasses, one-half cup milk, one egg. Drop by spoonfuls in hot, deep fat, and fry until light brown and cooked through.—Miss Farmer.

ENTIRE WHEAT MUFFINS—

One cup entire wheat flour, one cup flour, one-quarter cup sugar, one teaspoon salt, one cup milk, one egg, one tablespoon melted butter, three and one-half even teaspoons baking powder.—Miss Farmer.

BREAKFAST DISHES.

When hunger calls, obey; not often wait
Till hunger sharpen to corrosive pain;
For the keen appetite will feast beyond
What nature well can bear; and one extreme
Ne'er without danger meets its own reverse.

—Armstrong.

SHIRRED EGGS—

Heat and butter the dish, and break into it two eggs, being careful not to break the yolks. Sprinkle lightly with salt and pepper, and drop on them half a teaspoonful of butter, broken in small pieces. Place in a moderately hot oven until the white is set, which will be in about five minutes. There should be a dish for each person. The flavor can be changed by sprinkling a little finely chopped ham or parsley on the plate before putting in the eggs.

EGGS A LA GOLDENROD—

Three hard boiled eggs, one tablespoon butter, one tablespoon flour, one cup milk, one-half teaspoon salt,

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one-eighth teaspoon pepper. Make a sauce with butter, flour, milk. Separate yolks from white of eggs. Chop whites finely and add them to the sauce. Toast four or five slices of bread, if large, cut in two, lengthwise. Arrange on platter, and pour over the sauce. Rub yolks through a strainer and sprinkle over the top.

OMELET (With White Sauce)—

Four eggs, one-half teaspoon salt, few grains pepper, four tablespoons hot water. Beat yolks in a large bowl, add salt, pepper and hot water. Beat whites stiff and dry, then cut and fold them into the first mixture until they have taken up the mixture, and no longer. Put tablespoon of butter into hot omelet pan, until bottom and sides are well greased, turn in mixture, spread evenly, and place on range where it will cook slowly, occasionally turning the pan to brown evenly. When nicely puffed up and delicately browned underneath, place pan in the oven, on center grate, to finish cooking the top. The omelet is cooked if firm to the touch when pressed by the finger. Fold and turn on hot platter, and pour around one and one-half cups of thin white sauce. This rule will be found with White Sauces.

OMELET AUX MACARONI AND TOMATOES—

Have ready one-half cup macaroni (broken in two-inch lengths) cooked in boiling salted water till tender and drained. Make a tomato sauce with one cup strained tomato, tablespoonful butter, scant tablespoonful flour, saltspoonful salt, one-quarter saltspoonful pepper, add the macaroni, and one tablespoonful grated cheese if desired. Separate whites and yolks of three eggs. Beat the whites till dry; add saltspoonful salt and one-quarter saltspoonful pepper to the yolks and beat till thick, add three tablespoonfuls cold water, mix evenly; pour over the whites and gently combine the two. Put tablespoonful butter in frying pan, when bubbling pour in the egg mixture. Cook a moment, place in oven and dry the top. Scatter over part of the macaroni and tomato, fold, and turn on to a hot platter—pour around the remainder of the macaroni and tomato.—Mrs. Janet Hill.

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LIGHT OMELET—

Soak one cup of breadcrumbs in one cup of milk till soft. Add beaten yolks of three eggs, a teaspoonful of salt, and fold in the beaten whites. Turn into hot buttered pan and cook as an omelet. Sufficient for five persons.—Mrs. L. P. Howard.

BAKED OMELET—

Boil one pint of milk, melt in it a tablespoonful of butter and a teaspoonful salt, and stir in a tablespoonful of flour rubbed smooth with cold milk. Pour this upon eight eggs that have been beaten light, mix thoroughly and turn into a hot buttered dish. Bake twenty minutes in a hot oven. Serve at once.—Mrs. H. N. Hoyt.

POTATOES BAKED IN CREAM—

Slice eight good-sized raw potatoes into a pudding dish. Pour over them enough milk to nearly cover them. Cover the dish and bake for three hours. Remove the cover and season with salt, pepper, chopped parsley and a heaping tablespoon of butter. Brown slightly, and cook slowly. A good dish for ironing day.—Mrs. H. N. Hoyt.

POTATOES—

Cut seven potatoes each into six lengthwise pieces; steam until tender. Arrange in a dish, cover with pint white sauce. Boil three eggs hard. Sprinkle over chopped whites; rub yolks through a sieve over the whole.

FRENCH FRIED POTATOES—

Pare small potatoes, cut in eighths lengthwise, and soak one hour in cold water. Dry between towels and fry in deep fat. Sprinkle with salt.

POTATO APPLES—

Two cups hot riced potatoes, two tablespoons butter, one-third cup grated cheese, one-half teaspoon salt, few grains cayenne, slight grating of nutmeg, two table-

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spoons thick cream, yolks two eggs. Mix in order given, and beat thoroughly. Shape in form of small apples, roll in flour, egg and crumbs, fry in deep fat, and drain on brown paper. Insert clove in both stem and blossom end of each apple.—Miss Farmer.

CREAMED POTATOES—

Reheat two cups cold boiled potatoes, cut in dice, in one and one-quarter cups white sauce (see rule for White Sauce). Cover with buttered cracker crumbs (allowing one-third cup butter to one cup crumbs) and brown in oven.

THIN WHITE SAUCE—

Two tablespoons butter, one and one-half flour, one cup scalded milk, one-quarter teaspoon salt, few grains pepper. For a sauce of average thickness allow two tablespoons butter, two tablespoons flour to one cup liquid, whether it be milk, stock or tomato. For brown sauce a little larger quantity of flour is necessary.

THICK WHITE SAUCE FOR CROQUETTES—

Two and one-half tablespoons butter, one-quarter cup corn starch, or one-third cup flour, one cup milk, one-quarter teaspoon salt, few grains pepper. When sauces are set away put a few bits of butter on top to prevent crust from forming.—Miss Farmer.

SOUPS.

A RECEIPT FOR MAKING SOUP—

“Take a pail of water and wash it clean, then boil it till it is brown on both sides; pour in one bean. When the bean begins to worry prepare to simmer. If soup won’t simmer it’s too rich; pour in more water; dry the water with a towel before you put it in. The dryer the water the sooner it browns. Serve hot.”

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BAKED BEAN SOUP—

Take the cold baked beans, add twice the quantity of cold water, and let them simmer until soft. When nearly done add half as much tomato. Rub through a strainer. Add more water till the right consistency, season to taste with salt, pepper and mustard. Heat again, stir equal parts of butter and flour just enough to bind, and serve with toasted crackers.

TOMATO SOUP WITHOUT STOCK—

One quart of strained tomato juice, one quart of boiling water, one-quarter teaspoonful of soda, one pint of milk. Make the thickening of two tablespoonfuls of flour and one tablespoonful of butter. Season with salt, pepper and Worcestershire sauce. Add the milk just before serving. It requires one hour to make this soup.—Mrs. R. M. Johnson.

CHICKEN ALLEMAND—

Put one quart of chicken liquor, the bones of the chicken, one tablespoonful each of onion and carrot, sprig of parsley, teaspoonful of sweet herbs, a bay leaf, four peppercorns, two cloves and teaspoonful salt on to simmer for an hour. Strain. Cook two tablespoonfuls tapioca till tender in boiling salted water, add to the soup with one cup milk, beat the yolks of two eggs, add a cup of cream and stir unto the soup. Have ready the whites beaten to a stiff froth, place in the tureen, pour over the soup and serve.—Mrs. Janet Hill.

PEA SOUP—

Drain the liquor from a can of peas. To the peas add three cups water and cook twenty minutes; rub through a sieve. Scald one pint of milk with one slice onion. Remove the onion and add the milk to the peas. Melt one tablespoonful butter, add one tablespoonful flour, with one-half teaspoonful salt, one teaspoonful sugar one-quarter saltspoonful pepper. Stir into the boiling soup.—Miss Grace E. Holt.

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LEFT-OVER SOUP—

Bones and trimmings from a roast of beef, a mutton chop or two, the flank end of a sirloin steak, uncooked, four quarts water, one tablespoon salt, three or four cloves, four peppercorns, a baked apple or two, a little boiled onion, some bits of celery, a little cereal left over, and sage, summer savory, thyme, marjoram, one-half teaspoon each, and one bay leaf. Cut up meat and bones and put in a kettle of cold water. Add all the other ingredients and cook until bones are clean and water reduced to one-half. Strain and remove fat. Add one cup cold macaroni or tomatoes left over.

PUREE OF RICE—

One quart milk, two tablespoons rice, butter size of small egg, salt, pepper, mace, one egg thoroughly beaten. Boil milk and rice with small piece of mace in farina kettle for an hour. Season and add the egg just before taking from the fire.—Mrs. H. N. Hoyt.

MOCK OYSTER BISQUE—

Boil together twenty minutes one pint tomatoes, one pint cold water, one cup codfish, finely shredded and slightly freshened. Strain and add one saltspoon soda, one pint milk, one tablespoon butter, melted and mixed with one tablespoon cornstarch, one saltspoon white pepper. Boil five minutes.—Mrs. L. P. Howard.

MULLAGATAWNY SOUP—

Four quarts soup stock, four stalks celery, four tablespoons butter, four tablespoons flour, one slice onion, two slices carrot, one-half cup barley. Cut the vegetables very fine and cook twenty minutes in the butter. Skim them out and put them into the soup. Brown the flour in the butter and add the soup to this, stirring constantly. Rub through a strainer and season with pepper and salt.—Mrs. H. N. Hoyt.

CROUTONS—

Cut stale bread into one-third-inch slices and remove crusts. Spread thinly with butter. Cut slices in one-

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third-inch cubes. Put in a pan and bake until light brown. Very nice to serve with soups.—Marjorie Mitchell.

POTAGE SOUBISE—

Peel and cut into dice three large onions, melt one heaping tablespoon of butter, and put the onions into it. Keep over the fire, covered closely, so they will steam without frying for an hour, then add three pints of white stock, rice water, or hot water. Put in a cupful of white bread crumbs, cover again and cook for another hour. Strain through a sieve, add a pint of rich milk, heat again, and stir in just before serving Parmesan and a shake of cayenne pepper. Serve very hot.—Mrs. M.

FISH.

HALIBUT WITH WELSH RAREBIT—

Sprinkle two small slices halibut with salt and pepper, brush over with melted butter, place in dripping-pan on a greased fish sheet and bake twelve minutes. Remove to hot platter for serving and pour over it a

WELSH RAREBIT—

One tablespoon butter, one teaspoon cornstarch, one-half cup thin cream, one-half pound mild, soft cheese, cut in small pieces, one-quarter teaspoon salt, one-quarter teaspoon mustard, few grains cayenne. Melt butter, add cornstarch, stir until well mixed, then add cream gradually, and cook two minutes. Add cheese and stir until cheese is melted. Season. This rarebit can be cooked in the chafing dish, if desired, and served on zephyrettes or bread, toasted on one side, rarebit being poured over untoasted side.—Miss Farmer.

BAKED HALIBUT—

Clean, wipe dry, salt and pepper a thick slice of halibut (about one and one-half pounds). Chop one onion fine,

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and put one-half in baking pan, then put on halibut. Put the other half of onion on top of fish, one great spoonful of lemon juice, two tablespoons melted butter, and put in oven and bake. Serve with White Sauce.—Mrs. S. R. Moseley.

BAKED HALIBUT STEAKS—

Wash and dry two halibut steaks; butter a fish sheet, lay thin slices of salt pork upon it. Place a steak upon the pork; pour lemon juice over it and dust with salt and pepper. Dip oysters (one pint) in melted butter and then in cracker crumbs and place upon the fish. Place the second steak over oysters; season as before, laying slices of pork on the top. Bake thirty or forty minutes, basting three or four times with juice in pan, and lastly with melted butter. Remove pork on top and cover with buttered crumbs. Serve when crumbs are browned, garnished with parsley and slices of lemon, with Hollandaise Sauce. Cod and haddock may be used in same way.

HOLLANDAISE SAUCE—

Beat one-half cup butter till creamy. Add yolks four eggs, one by one, and beat until blended with the butter. Add one and one-half tablespoons lemon juice, one salt-spoon salt, few grains cayenne. Beat till smooth. Then beat with Dover eggbeater five minutes; set into a dish of boiling water, add one-third cup of boiling water and cook till thick as a mayonnaise sauce, beating all the time.—Mrs. Janet Hill.

HALIBUT WITH TOMATO SAUCE—

Cook one cup tomatoes, one-half cup water, one slice onion, two cloves, one level teaspoon sugar five minutes. Strain. Melt one tablespoon butter, add one tablespoon flour, one-quarter teaspoon salt, one-quarter saltspoon pepper, and pour on the strained tomato. Clean a piece of halibut, weighing one and one-half pounds. Place in a baking pan on two strips of cotton cloth, or on a tin sheet, that it may be easily removed for serving.

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Season with salt and pepper and pour over one-half of the sauce. Bake one-half hour, basting twice. Place on a platter and pour around the remainder of the sauce.

SALMON BOX—

Line a brick mold or bread pan with cooked rice. Fill the center with cold boiled salmon, flaked and seasoned with salt and pepper and a slight grating of nutmeg. Put on a layer of rice, cover and steam one hour. Turn on a platter and serve with egg sauce.

BAKED MACKEREL—

Split fish, clean, and remove head and tail, put in buttered pan, sprinkle with salt and pepper, dot over with one tablespoon butter, and pour over two-thirds cup milk. Bake twenty-five minutes in hot oven.—Mrs. George Mitchell.

BROILED MACKEREL OR SHAD ROE—

Wipe, sprinkle with salt and pepper, put on greased wire broiler and broil five minutes on each side. Serve with

MAITRE d'HÔTEL BUTTER—

One-quarter cup butter, one-half teaspoon salt, one-eighth teaspoon pepper, one-half tablespoon finely chopped parsley, three-quarters tablespoon lemon juice. Cream butter, add seasoning and lemon juice very slowly.

BAKED FINNAN HADDIE—

Put fish in dripping-pan with skin side up, surround with milk and water in equal proportions, place in a moderate oven and bake about half an hour. Spread with butter and sprinkle with pepper, or make a cup and a half of thin white sauce and pour over.

FINNAN HADDIE—

Soak over night and leave skin on until ready to cook; remove skin, wipe fish with a soft cloth, rub with a little sweet butter, broil just long enough to heat through, turning often, and it is ready to serve.—Sir Walter Scott.

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SCRAMBLED SCALLOPS—

Boil one-half pint scallops till tender, drain and chop or pick them apart. Mix them with two well-beaten eggs, two tablespoons milk, and salt and pepper to taste. Cook in hot butter in frying pan, stirring as they thicken, and when the egg is firm turn out on toast.

BROILED SCROD—

Take a small cod, sprinkle with salt and let it remain over night. In the morning wash off the salt and wipe dry. Set the inside to the fire first, letting it broil slowly. When dished rub it with butter and a little pepper. Send to the table very hot.—Mrs. R. M. J.

CREAMED FISH—

Four pounds fish, either cod or haddock; cook in boiling salted water with one tablespoon vinegar till the fish separates easily. Drain and when cool remove skin and bones and pick apart in flakes. Put a layer of fish on a platter, sprinkle well with salt and pepper, and cover with white sauce, letting the fish soak up all it will, then arrange another layer of fish and sauce, using in all one pint white sauce. (See rule.) Moisten one cup cracker crumbs with one-third cup melted butter and spread with a fork over the whole. Bake till crumbs are brown.—Mrs. Lincoln.

Cold cooked fish may be used the same way.

SWEDISH BAKED FISH—

Skin and bone a haddock. Take one pint of milk, little pepper, salt and three eggs. Lay one-half the fish in the baking pan, pour over one-half the mixture, then lay on the other half the fish and the remainder of the mixture. On the top lay some bits of butter and bake. Sprinkle over a little cheese if you like.—Mrs. Darling.

SHRIMPS WITH PEAS—

Make a white sauce by braiding one heaping tablespoonful of butter with two tablespoonfuls of flour, one-half teaspoon salt, one-half saltspoonful pepper, one-half teaspoonful onion juice, one scant tablespoon chopped

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parsley, one pint hot milk. Cook twenty minutes in double boiler, slowly, then add a jar of Epicurean shrimps and about a cupful of canned peas, drained from their liquor.—Mrs. D. W. Mason.

SCALLOPED OYSTERS—

One pint oysters, four tablespoons oyster liquor, two tablespoons milk or cream, one-half cup stale (not dried) bread crumbs, one cup cracker crumbs, one-half cup melted butter, salt, pepper. Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of a buttered shallow baking dish, cover with oysters and sprinkle with salt and pepper, add one-half each of oyster liquor and cream, repeat and cover top with remaining crumbs. Bake thirty minutes in hot oven. A sprinkling of mace or grated nutmeg to each layer is considered by many an improvement. —Miss Farmer.

SCALLOPED OYSTERS—

One quart oysters, one pint milk, twenty common crackers, two eggs, scant cup of butter (before melted), pepper, salt. Beat eggs, add the milk, pepper and salt, crackers rolled fine and the melted butter, last the oysters stirred in lightly. Bake till well risen and a nice brown.—Belle M. Clark.

CREAMED OYSTERS—

One pint oysters; clean and cook until plump and edges begin to curl. Drain. Make a sauce with three even tablespoons butter, four and one-half even tablespoons flour, one and one-half cups milk, scant half teaspoon salt, few grains pepper. Add oysters to white sauce, season with celery salt. Serve on toast or in patty shells. A good way, and an economical one, is to serve on "Pastry Diamonds." These can be obtained at Farnsworth's at fifteen cents a dozen. Order at night or early in the morning. One-half dozen is sufficient for the amount of oysters. Cut each diamond in two, making two small diamonds, split and arrange the bottom pieces on the serving dish, cover with the oysters, then put on the tops. Serve at once.—H.

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ESCALLOPED MACARONI AND OYSTERS—

Cook three-quarters cup macaroni, broken into inch pieces, in boiling salted water until tender; drain in a strainer and pour over one quart cold water, to prevent macaroni from clinging together. Put one-half in a buttered, shallow baking dish, cover with oysters, season with salt and pepper, dredge with flour and dot over two tablespoons butter. Repeat and cover with two-thirds cup cracker crumbs mixed with two tablespoons butter, melted. Bake twenty minutes in a moderate oven. One pint oysters to be used.—Miss Farmer:

BROILED SARDINES—

Use the large sardines of the best quality. Drain off the oil, remove them from the can, and lay them on soft paper to drain. Cover with paper that the superfluous oil may all be absorbed. Lay them on a greased double wire broiler, and cook them about two minutes on each side. Before broiling have ready some long narrow strips of brown bread free from crust, and toasted or browned slightly in hot butter; also some grated Parmesan or Edam cheese, about a teaspoonful for each slice. When the sardines are broiled lay one on each slice of toast, sprinkle with the cheese, arrange neatly on a hot platter, and garnish with a triangle of lemon and a sprig of watercress on each portion.

SALT FISH WITH PARMESAN—

Soak the fish over night. In the morning throw the fish into boiling water; simmer gently for twenty-five minutes. Salt fish must never be boiled rapidly or it will be hard and tough. When done lift it carefully, remove the skin and bones, leaving the fish in good-sized pieces. Arrange in baking dish, pour over one cup of thin white sauce (see White Sauce), dust the top with grated cheese and stand in the oven ten minutes to brown.

CORN CHOWDER—

Cut a two-inch cube of fat salt pork into small pieces and fry in a pan; add one onion cut into slices and fry five minutes. Strain the fat into a stewpan, add one

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quart of potatoes cut into slices and cover with boiling water. Cook ten minutes, add one can corn, one quart of hot milk and bring to the boiling point. Season with salt and pepper. Add two tablespoonfuls butter and pilot zephyrs just before serving.—Miss Grace E. Holt.

MEATS.

BRAISED LEG OF MUTTON—

Order a leg of mutton boned. Wipe, stuff, sew and place in deep pan. Cook five minutes one-quarter cup butter, one slice each of onion, carrot and turnip cut in dices, one-half bay leaf, and a sprig each of thyme and parsley. Add three cups hot water, one and one-half teaspoons salt and twelve peppercorns; pour over the mutton. Cover closely and cook slowly three hours, uncovering for the last half hour. Remove from pan to hot platter. Brown three tablespoons butter and add four tablespoons flour (even), and stir until well browned; pour on slowly the strained liquor. There should be one and three-quarters cups.

STUFFING FOR THE SAME—

One cup cracker crumbs, one-quarter cup melted butter, one-quarter teaspoon salt, one-eighth teaspoon pepper,—all even spoons,—one-half tablespoon poultry seasoning, one-quarter cup boiling water.—Miss Farmer.

BRAISED BEEF—

Four to six pounds beef from bottom of round, two onions, one small carrot, one parsnip, small piece of suet. Put suet, cut fine, into spider with vegetables cut into dice and fry five minutes or more, then sear the beef on all sides that it may retain juice. Put the beef into the braising pan on grate with vegetables on top, cover bottom of pan an inch deep with water, sprinkle all well with salt and bake in a slow oven four hours. Serve on hot platter. Make gravy of water in pan.—Mrs. A. E. Swallow.

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BAKED HAM—

Weigh and wash a ham, soak several hours, place it in a baking pan with the rind up, cover with a thick flour paste. Bake fifteen minutes to the pound. When done peel off the rind and return to the oven for a few minutes. Mrs. William Willett.

BOILED HAM—

Boil until nearly cooked, putting ham in cold water, remove skin, sprinkle with sugar, cover with pounded cracker crumbs and stick with cloves, one-half inch apart. Bake an hour or more in a slow oven.

HAMBURG STEAK—

Buy a piece of raw beef, put through the meat chopper, if you have one, if not ask your butcher to do it for you; put in with it a piece of suet. Work all together with the hands into a round, flat slice or cake about an inch in thickness, broil as you would a slice of steak. While broiling have ready a hot platter, with a good-sized piece of butter on it and well sprinkled with salt and pepper. After broiling put the hot steak on the hot platter, pour over it enough hot water to make a generous portion of gravy, put on another piece of butter and sprinkle well with salt and pepper. Send to the table hot.—H.

JUGGED CHICKEN—

Cut up chicken as for fricassee; to every pound allow two heaping teaspoons flour, one scant teaspoon salt, one-quarter teaspoon pepper; mix thoroughly and roll each piece of chicken in the mixture, pack close in a large beanpot, cover with boiling water and bake in a good oven till tender—generally two or three hours.—H. L. Tower.

POT ROAST—

Buy four pounds beef, thick and boneless, season with salt, pepper, dredge with flour and brown the entire surface in pork fat, with a small onion cut up, if you like. Pack in a large beanpot, add one cup hot water, cover with a piece of buttered brown paper, tied firmly down,

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and cook slowly four hours, keeping liquor below the boiling point. Thicken the liquor, season and serve as a gravy.

A LA MODE BEEF—

The bottom of the round is a good piece for this purpose. Cut a few long, narrow pieces of salt pork and roll in pepper and sage or any sweet herbs. Make with a narrow knife holes sufficient to receive the pieces of pork inserted lengthwise with the grain; put in a braising pan with a little salt and one dozen each of whole cloves and allspice, simmer gently two hours, then add two carrots cut thin and eight or ten small onions. Cook until the vegetables are tender, then remove all and thicken the gravy.—Mr. James Patterson.

FRICASSEE OF LAMB—

Cook slowly three pounds lamb (from the forequarter), cut in pieces, until tender in water to cover, season with salt and pepper, dredge with flour and brown in butter. Arrange on platter and pour over it brown sauce.

BROWN SAUCE—

Brown two tablespoons butter, add two rounding tablespoons flour and pour on slowly the liquor in which the lamb has been cooked, first removing the fat; there should be one pint. Add one-half teaspoon salt, one-half saltspoon pepper.

SALADS.

FRENCH DRESSING—

One-half teaspoon salt, one-quarter teaspoon pepper, two tablespoons vinegar, four tablespoons olive oil. Mix ingredients and stir until well blended.

BOILED SALAD DRESSING—

One-half tablespoon salt, one teaspoon mustard, one and one-half tablespoons sugar, a few grains cayenne,

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one-half tablespoon flour, one egg, one and one-half tablespoons melted butter, three-quarters cup milk, and one-quarter cup vinegar. Mix dry ingredients, add egg, slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens, strain and cool.—Mrs. Flett.

MAYONNAISE DRESSING—

One teaspoon mustard, one teaspoon salt, one-half teaspoon powdered sugar, few grains cayenne, yolks of two eggs, two tablespoons lemon juice, two tablespoons vinegar, one and one-half cups olive oil. Mix dry ingredients, add egg yolks, and when well mixed add oil, at first drop by drop, stirring constantly. As mixture thickens thin with vinegar or lemon juice, add each alternately until all is used, beating constantly. Keep the mixture cold and beat in a bowl with Dover egg-beater.

CHICKEN SALAD—

Boil, bone and chop the chickens. Take equal quantities of meat and celery, and mix with part of the dressing. Before sending to the table pour over the remainder of the dressing and garnish with sliced boiled eggs and celery leaves. DRESSING.—Three eggs, well beaten, one tablespoonful of mustard, three tablespoonfuls of cream or milk, three tablespoonfuls of melted butter, one teaspoonful of salt, one-half cup of vinegar. Let it come to a boil.—Mrs. R. M. Johnson.

CHICKEN SALAD—

Cut in pieces the meat from a cold boiled fowl and marinate with French dressing, add white celery in pieces half as large as the dice of chicken. They should be chilled and dried in a towel. About half as much celery as chicken will be needed. Just before serving moisten with mayonnaise dressing.

Veal salad may be made by substituting for the chicken dice of cold roast or boiled veal.

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SALMON SALAD—

Make little shells of the crisp leaves of lettuce, and fill with salmon, which has been broken up with a fork. Add two or three teaspoons of the following dressing in each shell:

OIL DRESSING—

One and one-half teaspoons mustard, one teaspoon salt, two teaspoons powdered sugar, few grains cayenne, two eggs, slightly beaten, two tablespoons oil, one-third cup vinegar, diluted with cold water to make one-half cup. Mix dry ingredients, add egg and oil gradually, stirring constantly until thoroughly mixed, then add diluted vinegar. Cook over boiling water until mixture thickens, strain and cool.—H.

SHRIMP SALAD—

Use one can of shrimps for a family of five or six. Remove the shrimps from the can, wash them in cold water and dry with a soft towel. Cut the shrimps in small pieces with a silver knife; mix with half as much celery, cut in small pieces (or with celery and canned peas); add the dressing and mix well. Put a spoonful into lettuce leaves, arranged as a cup, for each person, and finish with a little salad dressing on the top of each.

SHRIMP SALAD—

Remove shrimps from can, cover with cold water and let stand twenty minutes. Drain between towels, remove veins, and break in pieces, reserving six of the finest. Moisten with cream dressing and arrange on nests of lettuce leaves. Put a spoonful of dressing on each and garnish with a whole shrimp, capers and an olive cut in quarters.

CREAM DRESSING—

One teaspoon mustard, one teaspoon salt, two teaspoons flour, one and one-half teaspoons powdered sugar, few grains cayenne, one teaspoon melted butter, yolk of one egg, one-third cup hot vinegar, one-half cup thick cream. Mix dry ingredients, add butter, egg and

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vinegar slowly. Cook over boiling water, stirring constantly until mixture thickens, cool and add to heavy cream beaten stiff.—Miss Farmer.

SHRIMP SALAD—

Lay over night one jar of Epicurean shrimps in juice of three lemons, one teaspoonful of wet mustard, quarter teaspoonful of onion juice, teaspoonful of chopped celery; drain and arrange on bed of bleached endive or lettuce leaves. Add slices of hard boiled egg and lemons.—Mrs. D. W. Mason.

STUFFED TOMATO SALAD—

Peel six medium tomatoes, remove thin slice from top, take out seeds and some of the pulp, sprinkle inside with salt, invert and let stand one-half hour. Fill tomatoes with cucumbers, cut in small cubes and mix with mayonnaise dressing.

SALAD OF CUCUMBERS AND RADISHES—

Pare a cucumber, slice thin and divide into sections. Slice radishes very thin, season with salt and pepper, mix with them one-half of the cream dressing, place in lettuce nests and garnish with remainder of the cream.

CREAM DRESSING—

Add scant saltspoon salt and a few grains cayenne to one-half cup thick cream. Beat with Dover eggbeater till stiff, adding gradually two tablespoons vinegar.—Mrs. Janet Hill.

POTATO SALAD—

Dissolve one teaspoon salt in one tablespoon water, add a pinch of cayenne, six tablespoons olive oil and two of vinegar; mix thoroughly; chop one medium size Bermuda onion very fine and stir it into the dressing; chop a small portion of parsley and also of cold beet, and slice one quart of cold potatoes. Put the potatoes into the salad bowl, pour the dressing over, toss it up well, then scatter the beet over the top and add a sprinkling of parsley.

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ORANGE SALAD—

Peel the oranges, remove the white skin and seeds, and slice very thin. Arrange on a bed of watercress, scatter over them the meat of chopped walnuts or pecans, pour over a French dressing of lemon juice, oil, cayenne and salt.—Mrs. D. W. Mason.

FRUIT AND NUT SALAD—

Two apples, two oranges, one-half cup English walnut meats, one cup celery. Mix the sliced apples, oranges, celery and nuts with French dressing or mayonnaise, as preferred. Serve at luncheon on crisp lettuce leaves.—Mrs. H. N. Hoyt.

EGG SALAD—

Boil the number of eggs required twenty minutes. When cold shell and remove the whites carefully from the yolks, chop the whites and leave the yolks whole. Serve on lettuce leaves with a boiled dressing and small balls of cottage cheese.

APPLE AND CELERY SALAD—

Cut sour apples into dice-shaped pieces, and cut the celery into half-inch bits; arrange in the salad dish a layer of the apples then a sprinkling of capers, next a layer of celery and over this three or four olives cut in thin slices, and so on till the dish is full. Ten minutes before serving pour over a French dressing, using lemon juice in place of vinegar.—Mrs. D. W. Mason.

CUCUMBER AND VEAL SALAD—

Pare and soak one cucumber in salted cold water for one hour, cut into cubes or small pieces and drain. Mix with an equal quantity of cold roast veal, cut into one-half-inch cubes, seasoned with salt and pepper. Moisten with

GERMAN DRESSING—

Beat one-half cup thick cream, just on the point of souring, with an egg beaten stiff. Add three tablespoons vinegar, one at a time, and beat again. Arrange on a bed of lettuce.

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WINTER SALAD—

To one pint cold boiled potatoes, cut into one-half-inch dice, add three-quarters cup celery cut into small pieces and a small apple cut into thin slices, and again into small pieces. Mix thoroughly and season with French dressing.

A HOT DAY SALAD—

Take two ripe peaches, the pulp of one grape fruit, add chips of cut-up pear, a sliced plum and a few berries. Mix thoroughly, shovel into the skin of a grape fruit, from which the inside has been thoroughly removed, and serve with whipped cream.

ENTREES.

ORANGE FRITTERS—

Peel two large oranges, separate sections and take off white skin and take out seeds. Make a batter of three-quarters cup flour, one level teaspoon baking powder, one-eighth teaspoon salt, one-third cup milk, and one egg. Mix these well together, then dip sections of orange in batter and fry in deep fat, drain on brown paper and arrange in a circle on plate and sprinkle with powdered sugar. Serve with

SYRUP SAUCE—

Boil one cup sugar and two tablespoons water eight minutes; take from fire and add one level tablespoon lemon juice. Banana fritters may be made the same way. —Mrs. James F. Mitchell.

APPLE FRITTERS—

Pare, core and cut apples in eighths, then cut eighths in slices and stir in batter. BATTER.—One and one-third cups flour, two teaspoons baking powder, one-quarter teaspoon salt, two-thirds cup milk, one egg. Drop by spoonfuls and fry in deep fat; drain and sprinkle with powdered sugar. Serve hot.

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EGG PLANT FRITTERS—

Boil the egg plant in salted water with lemon juice till tender. Mash well, add enough flour so that it may be molded, and to each cupful of the mixture add a beaten egg. Season with salt and pepper, put in a little melted butter, shape and fry in boiling fat.—Mrs. M.

CHICKEN CROQUETTES—

One and three-quarter cups chopped cold cooked fowl, one-half teaspoon salt, one-quarter teaspoon celery salt, few grains cayenne, one teaspoon lemon juice, few drops onion juice, one teaspoon finely chopped parsley, one cup thick white sauce. Mix ingredients in order given, cool, shape, crumb and fry.

Rule for Thick White Sauce found under head of Sauces.

Veal and lamb croquettes may be made the same way, also cold flaked fish may be used.

VEAL LOAF—

Three and one-half pounds of veal chopped fine, one tablespoonful each of salt, pepper and nutmeg, eight tablespoonfuls of rolled crackers, two eggs, three tablespoonfuls of milk, one slice of salt pork chopped fine, a piece of butter the size of an egg. Mix thoroughly, add three or four tablespoonfuls of water, cover with cracker crumbs, bits of butter, and bake.—Mrs. S. Hovey.

OYSTER RAREBIT—

Parboil one cup of oysters in one-half cup of water. Drain and save the liquor. Melt two tablespoonfuls of butter, add one-half pound mild, soft cheese cut small, and when the cheese melts add one-quarter teaspoonful of salt, a few grains of cayenne, celery salt if liked, the oyster liquor slowly, and two eggs slightly beaten. When all is smooth add the parboiled oysters and serve immediately on toast.—Mrs. L. P. Howard.

"RED RABBIT"—

One quart tomatoes, one small onion, five eggs, butter size of an egg, salt, one even tablespoon cornstarch.

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Peel tomatoes and stew with onion cut up fine until thoroughly cooked, add butter and salt, beat cornstarch well into the eggs, add to tomatoes and cook till thick. Serve on toast. If made on the table in a chafing dish it is well to have the tomatoes previously stewed, then heat in chafing dish and continue as above.—Miss Swallow.

ENGLISH MONKEY—

Soak one cup stale bread crumbs fifteen minutes in one cup milk, melt one tablespoon butter, add one-half cup cheese—grated or cut in small pieces. When cheese has melted, add soaked bread crumbs, one egg slightly beaten, one-half teaspoon salt, few grains cayenne pepper. Cook three minutes and pour on toasted crackers.—Rosalie M. Horr.

CHEESE SOUFFLE—

Melt two tablespoons butter, add three tablespoons flour and pour on gradually one-half cup scalded milk; then add one-half teaspoon salt, few grains cayenne, and one-quarter cup grated Old English or Young America cheese. Remove from fire, add yolks of three eggs, beaten until lemon colored. Cut and fold in whites of three eggs, beaten until stiff and dry. Pour into a buttered baking dish and bake twenty minutes in a slow oven. Serve at once.—Miss Farmer.

CHICKEN SOUFFLE—

Put two cups milk on to heat in the double boiler. Melt one tablespoonful butter, add one tablespoonful flour, one-half teaspoonful salt, one-half saltspoonful pepper; cook till frothy, add the milk a little at a time, add one-half cup stale bread crumbs, cook two minutes, add two cups cold chopped chicken, one tablespoonful chopped parsley, six or eight drops onion juice and the yolks of three eggs well beaten; cool slightly and fold in the well beaten whites of three eggs. Bake in a buttered dish set in pan of hot water from twenty to thirty minutes. Serve immediately with mushroom sauce.

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SIMPLE MUSHROOM SAUCE—

Cook one tablespoonful butter, one tablespoonful flour, one saltspoonful salt, one-quarter saltspoonful pepper together till frothy, add gradually one-half cup cream or milk and one-half cup white stock well seasoned; add one-half can mushrooms and when heated serve.—Mrs. Janet Hill.

NOISETTES OF BEEF, ALEXANDRA STYLE—

Cut some neat rounds, half an inch thick, from a tender piece of beef fillet and fry each of them in a little butter with the frying-pan closely covered for about five minutes. Then lay each piece on a little pat of mashed potato. Have ready some chopped fresh mushrooms and stir these about in the butter in which the beef was cooked. Season them with salt and pepper. Put a teaspoonful or so of the cooked mushrooms on each piece of the beef and serve very hot.—Mrs. M.

TRUFFLES, ITALIAN STYLE—

Ten truffles, one-half cup of salad oil or butter, one tablespoon minced parsley, two blades mace, crushed, one tablespoon lemon juice. Salt and pepper to taste, and a very little finely minced onion. Cleanse and brush the truffles, cut into thin slices, lay in a baking dish, on a dressing of oil, pepper, salt, parsley, garlic and mace in above proportion. Bake for nearly an hour. Just before serving add the lemon juice and send to the table hot.—Mrs. D. W. Mason.

SWEETBREADS AND MUSHROOMS—

Put veal sweetbreads in cold water, remove the pipes and membranes. Cook them in boiling salted water, with one teaspoonful of lemon juice, twenty minutes, and plunge into cold water to harden. Break into small pieces, mix with a cream sauce in which a slice of onion has been boiled. Peel the mushrooms, break in small pieces, sprinkle with salt and pepper, and let stand until the juice is drawn out. Stew the mushrooms in the juice and a little butter until tender, add with their liquor to the sweetbread mixture, using half the amount of mush-

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rooms as sweetbreads. Put in shells or ramequin dishes, and bake in quick oven about eight minutes, or until brown.—Mrs. D. W. Mason.

ANCHOVY TARTINES—

Cut some slices of stale bread in rounds and brown in butter. Put on each slice four of the bottled anchovies preserved in oil, lattice fashion; fill the space in the centre with olives chopped finely. Over all sprinkle the chopped whites and yolks of hard boiled eggs and moisten with a few drops of lemon juice.

FRIED CHICKEN WITH MUSHROOMS—

Fry the chicken as usual, then have ready some mushrooms to be fried in the same butter after taking the chicken out. Season with salt and pepper, moisten with cream, and pour over the chicken.—Mrs. M.

CURRIED HAM—

One pint of hot milk, one tablespoonful butter, one tablespoonful curry powder, two tablespoonfuls flour, one tablespoonful chopped onion, one pint of cooked ham. Cook the onion in the butter five minutes. Mix curry powder with the flour, stir into the butter till smooth. Add the hot milk gradually, then the chopped ham. Cook three minutes. Serve on toast.—Mrs. M.

VENETIAN MACARONI—

Take two cups of cold boiled macaroni, heat gently and sprinkle in two-thirds cup of chopped or grated ham. Heap on a hot platter and sprinkle a little grated cheese over it.

TIMBALE OF MEAT—

One and one-half pints meat chopped fine (any kind of meat), one level tablespoon salt, one-half teaspoon pepper, one-half teaspoon onion juice, one-half pint stock (a teaspoon beef extract in half pint of water will do), two tablespoons butter, one-half cup stale and grated bread crumbs, one tablespoon parsley. Mix seasoning and crumbs with meat, onion juice, stock, melted butter,

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two eggs beaten. Pack in a bowl and bake slowly an hour, covered. This is not to be browned but steamed, and can be eaten plain or with Brown or Tomato Sauce.

BROWN SAUCE—

Heat three tablespoons butter in frying-pan, and when brown add two tablespoons flour, stir until brown, and gradually add one and one-half cups stock. Draw back to a cooler place on the stove, stir until it boils and simmer three minutes. Add one-half teaspoon salt, one-eighth teaspoon pepper, one tablespoon catsup.

TOMATO SAUCE—

The quickest and easiest way to make tomato sauce is to use a can of Anderson's or Campbell's soup. Dilute with a half cup or more of water. If too acid add a few grains of soda. These are cheap soups in small cans and can be bought for eight or ten cents a can at the grocer's.

SHEPHERD'S PIE—

Cut enough cold meat to make a quart of small, thin slices. Season with pepper and salt, put in a baking dish and pour over it a sauce made as follows: Put two tablespoons butter into pan and when hot add two scant tablespoons flour. Stir until dark brown, then add one pint water. Season with pepper, salt and one teaspoon Worcestershire sauce and boil three minutes. Pare, boil and mash eight good-sized potatoes. Add to them one cup boiling milk, one tablespoon butter, and salt and pepper to taste. Spread over meat and sauce. Bake thirty minutes.—Oak Park.

CURRY OF COLD MEAT—

Three tablespoonfuls of butter, three tablespoonfuls of flour, one onion, one teaspoonful of curry powder, salt, pepper, one generous pint of stock or water, about two pounds of any kind cold meat (mutton or veal is better), cut in thin slices. Put the butter in the frying-pan, and, when hot, add the onion. When the onion turns yellow add the flour and curry powder. Stir two minutes, add

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the stock or water, and a half-cup stewed and strained tomato, if you have it, simmer five minutes and strain on the meat. Simmer all together for ten minutes. Serve on a hot platter with border of plain boiled rice.

HAM AND EGGS ON TOAST—

Chop fine the trimmings from cold boiled ham, toast and butter slices of stale bread, spread the ham on these and place in the oven for about three minutes. Beat five eggs, add one-half cup milk, a shake of pepper and one teaspoon of salt. Put this mixture into a small saucepan with two tablespoons of butter, and stir it over the fire till it begins to thicken. Take off, beat for a moment, then spread on ham and toast. Serve immediately.

ESCALLOPED VEAL—

Two cups cold veal chopped; make two cups white sauce, add one egg well beaten, season with salt and pepper; mix veal and sauce. Put into buttered baking dish, cover with cracker crumbs moistened with melted butter—proportion, one-third cup butter, one cup crumbs. Bake until brown.

SCALLOPED CABBAGE—

Cut one-half boiled cabbage in pieces, put in buttered baking dish, sprinkle with salt and pepper, add one cup of white sauce. Lift cabbage with fork that it may be well mixed with sauce. Cover with one-half cup buttered crumbs, place on oven grate and bake till crumbs are brown.—Clara Freeman.

LEG OF MUTTON OR LAMB RECHAUFFEE—

Slice the tender part into nice pieces for serving. Cut up trimmings and bones and stew with an onion in water to cover until tender. Strain, remove the fat, heat again, and thicken the liquor with flour cooked in hot butter. Add half-cup currant jelly, one teaspoon mixed mustard, and salt and pepper to taste. Simmer ten minutes, then add sliced meat and two tablespoons capers, and serve as soon as the meat is hot. There should be about one cup sauce to a pint or more of meat.—Mrs. Lincoln.

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PUDDINGS.

DUTCH APPLE CAKE—

One pint flour, one-half teaspoon salt, one-half teaspoon soda, sifted into the flour, one teaspoon cream of tartar, one-quarter cup butter, one egg, one scant cup milk, four sour apples. Mix in the order given, rub in the butter, stir egg and milk into dry mixture. The dough should be soft enough to spread half an inch thick on a shallow baking pan; pare and cut the apples into eighths, lay them in parallel rows on top of the dough, sharp edge down, press them slightly. Bake in a hot oven twenty or thirty minutes. To be eaten hot with butter as a tea-cake or with lemon sauce as a pudding.—Mrs. A. B. Balkam.

SOUTH BRISTOL PUDDING—

One quart cake crumbs, one cup molasses, three eggs, one cup milk, one-half cup sifted flour, one teaspoon soda, one cup raisins, one teaspoon cinnamon, one-half teaspoon cloves. Stale cake, cookies or doughnuts can be used. Steam one hour and serve with lemon sauce.—M. Parloa.

PLUM PUDDING—

Scald one quart milk, pour over one and one-quarter cups rolled Boston crackers. Cool, add four beaten eggs, one-half cup molasses, one-half cup sugar, one-half nutmeg grated, one-half teaspoon cinnamon, one-half teaspoon clove, and one-third cup melted butter. Parboil one cup raisins until soft, stone and add to the first mixture. Turn into a buttered bread pan and bake in a pan of hot water two and a half hours. Serve with Creamy Sauce, given with Rice Souffle.

JOHN'S DELIGHT—

Two cups of chopped bread, half a cup of molasses, one egg, one cup of raisins, one cup of sweet milk with half a teaspoonful of soda dissolved in it, half a teaspoonful of cloves, one teaspoonful of cinnamon, half a cup of chopped suet or one-third cup of butter, half a

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teaspoonful of salt. Steam two hours. Sauce. Citron or candied lemon peel and currants may be added if a richer pudding is desired.—Mrs. L. P. Howard.

LEMON CREAM PUDDING—

Beat the yolks of four eggs with three tablespoonfuls of sugar, add the juice and grated rind of one large lemon and two tablespoonfuls of hot water. Simmer till it thickens, remove from the fire and fold in the four whites of eggs, beaten stiff, with two tablespoonfuls of sugar. Serve cold.—Mrs. L. P. Howard.

COFFEE PUDDING—

One cup coffee (strained), one cup milk, one-half cup sugar, two heaping tablespoonfuls cornstarch. Put coffee, milk and sugar together, let come to a boil, add the cornstarch, diluted with a little cold milk. To be eaten cold with sugar and cream.—Mrs. L. M. Bullard.

BROWN BETTIE—

One-third of bread and two-thirds of apples. Crumb the bread fine and chop the apples. Mix. Two cups brown sugar, one-half cup butter, two teaspoons of cinnamon, little nutmeg. Mix thoroughly and spread over the apples and bread. Bake brown. Eat with hot sauce.—R. T. H.

QUEEN OF PUDDINGS—

One pint of bread crumbs, one quart of milk, the yolks of four eggs, a piece of butter the size of an egg, one-half cup of sugar, one cup of chopped raisins, one-half teaspoonful each of cinnamon and cloves, a little nutmeg. Bake in a moderate oven two hours. When cool, spread a layer of jelly over the top, and make a frosting of the whites of the eggs beaten to a stiff froth with five tablespoonfuls of sugar. Set in the oven to brown. To be eaten cold.—Mrs. W. D. Lovell.

FEATHER-HEADS—

One pint of milk, one pint of flour, butter size of an egg, three eggs. Bake half an hour.—Howard Noyes.

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CHOCOLATE PUDDING—

To one quart of boiling milk add one-half cup of corn-starch dissolved in cold milk, two-thirds of a square of chocolate grated, one-half cup of sugar, the yolks of two eggs well beaten. Beat the whites of two eggs and two dessertspoonfuls of powdered sugar to a stiff froth, place on top and brown in the oven. Serve with cream.—Miss M. E. Libby.

AUNT MATTIE'S BERRY PUDDING—

One cup molasses, one teaspoon soda, one teaspoon salt, flour enough to make so stiff you can stand your spoon in it, one quart berries. Steam three hours. Serve with hot sauce.

THANKSGIVING PUDDING—

Two cups milk, two cups currants, two cups raisins chopped, one and one-half cups molasses, one cup suet chopped, one teaspoon soda, four cups flour, salt; no spice. Steam ten or twelve hours. This can be partly cooked one day then put on to cook again and finished the next day. Long cooking will make it dark. This can be kept a number of weeks if desired.—E. O.

INDIAN PUDDING—

Two tablespoonfuls of tapioca, soaked in three cups of milk and scalded. Add four tablespoonfuls of Indian meal. When cool add one cup of milk, one cup of molasses, salt, and a piece of butter placed on the top.—Mrs. J. S. Mitchell.

INDIAN PUDDING—

To one quart of boiling milk add seven tablespoonfuls of Indian meal, two tablespoonfuls of flour, one cup of molasses, salt and spice. When cool add one cup of cold milk. Bake one-half hour, then stir and bake three hours in a moderate oven.—Mrs. G. M. Fellows.

MOCK INDIAN PUDDING—

To one quart scalded milk add two cups Cerealine, two-thirds cup molasses, one tablespoon butter, one and one-half teaspoon salt. Bake in buttered dish one hour.

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ENGLISH PUDDING—

One cup molasses, one cup sweet milk, one cup raisins, one cup suet or one-half cup butter, three cups flour, one teaspoon soda, spice of all kinds, salt. Steam three hours. Serve with sauce.—Mrs. George Hall.

GRAHAM PUDDING—

One and one-half cups of graham flour, one-half cup of molasses, one-half cup of butter, one-half cup of sweet milk, one egg, one-half cup of raisins, one-half teaspoonful soda, one spoonful each of cassia, cloves and nutmeg. Steam two and a half hours.—Mrs. Freeman.

This pudding may be varied by leaving out spice and adding one cup dates, stoned and quartered.

CRACKER PUDDING—

Three rolled butter crackers, one pint of milk, yolks of two eggs, two tablespoonfuls of sugar, a little salt. Bake half an hour. Beat the whites of the eggs and add one tablespoonful of sugar for the frosting.—Mrs. F. D. Freeman.

CRACKER PUDDING—

Five large crackers rolled fine, two eggs, one cup of sugar, salt, one cup of raisins, three pints of milk. Bake one hour.—Mrs. E. C. Farwell.

NORWEGIAN PRUNE PUDDING—

Pick over and wash one-half pound prunes, then soak one hour in two cups cold water; boil soft, remove the stones, take out meat from stones, chop and add to prunes; then add one cup sugar, one-inch piece of stick cinnamon, one cup boiling water, and simmer ten minutes. Take one-third cup cornstarch and add enough cold water to pour easily, add to prune mixture, and cook eight minutes in a double boiler. Remove cinnamon, add a little lemon juice, mold, chill and serve with whipped cream, sweetened and flavored with vanilla. The juice of a strawberry will give color.—Mrs. D. W. Lewis.

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STRAWBERRY PUDDING—

Place one quart of fresh strawberries in a deep glass dish and sift over them two-thirds cup of powdered sugar. Take three tablespoonfuls of cornstarch dissolved in a little cold water, add one and one-half pints of boiling water and stir on the stove until it thickens; to this add one cup of sugar, a piece of butter the size of an egg, one-half teaspoonful of lemon extract, a little salt. Pour over the berries and let it cool. Beat the whites of three eggs with three tablespoonfuls of sugar, drop on the pudding and brown in the oven.

RICE SOUFFLE—

Boil half a cup of rice in one quart of boiling salted water fifteen or twenty minutes, and drain it. Put rice in double boiler with one pint milk and cook ten minutes, add the yolks of four eggs beaten with four tablespoons sugar and one tablespoon butter. Cook five minutes and set away to cool; add half teaspoon of vanilla. Half an hour before serving beat the whites of eggs stiff and cut them lightly into the mixture. Serve immediately with creamy sauce.

CREAMY SAUCE—

One-quarter cup of butter, one-half cup powdered sugar, four tablespoons milk, cream butter, add sugar gradually, and milk drop by drop. It should be smooth and creamy.—Mrs. Lincoln.

TAPIOCA AND RAISIN PUDDING—

One-quarter cup tapioca, one-half cup sugar, one-half cup seeded raisins, one-quarter teaspoonful of salt. Cook in one pint of boiling water in a double boiler, stirring occasionally, till the tapioca becomes transparent (two and one-half hours or more). Turn out about an half hour before serving. Serve with cream and sugar.—Mrs. D. W. Mason.

CHOCOLATE BREAD PUDDING—

One pint stale bread crumbs, two squares of chocolate, six tablespoonfuls sugar, two eggs, one-quarter tea-

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spoonful salt, one quart milk. Soak bread in milk until creamy, melt the chocolate and add half the sugar, and mix gradually with bread and milk. Beat the eggs, add remainder of sugar and salt and beat thoroughly into the first mixture. Turn into a buttered dish and bake slowly one hour. Serve with Creamy Sauce. See Sauces.—Mrs. M.

HARLEQUIN PUDDING—

Soak one-half box gelatine one hour in one cup cold water, add two cups sugar and two cups boiling water. Mash a box of strawberries and add to this, and when it begins to stiffen add some whole strawberries and a couple of sliced bananas. Serve cold with whipped cream. Other fruit can be used as preferred.—Mrs. H. A. Collins.

SNOW PUDDING—

One-half box of gelatine, soaked in one cup of water. Add one cup of boiling water. When cool add the whites of three eggs well beaten, two cups of sugar and the juice of two lemons. Beat the whole one-half hour, and put into a mold to cool. Make a custard of the yolks of the eggs, one and one-half pints of milk, and flavor with vanilla.—Mrs. R. M. Johnson.

CRANBERRY PUDDING—

Three cups of flour, one cup of milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, a little salt, two tablespoonfuls of butter, and one cup of cranberries. Rub the butter, salt and cream tartar in the flour, add the milk and soda; when this is well mixed add the cranberries. Steam. Serve with hot sauce.—Mrs. I. J. Brown.

AMHERST PUDDING—

Three large cups of flour, one and one-half cups of sour milk, one cup of molasses, one cup of suet, one cup of raisins, one cup of currants, one and one-half teaspoonfuls of soda, one teaspoonful each of salt, cloves

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and nutmeg. It will be very soft after mixed, and the boiler should be full, or it will not be light. Steam four or five hours.—Miss L. M. Clarke.

Serve with Mrs. M.'s Pudding Sauce.

APPLE TAPIOCA PUDDING—

Soak one cup of tapioca in cold water over night. Add one teaspoonful each of lemon extract and salt. Place alternate layers of apple and tapioca in a deep pudding dish. Add one cup of water, cover and bake five hours. This should turn out a solid jelly of rich color.—Miss G. Merrill.

COTTAGE PUDDING—

One egg, two cups of flour, one-half cup sugar, one tablespoonful of butter, two teaspoonfuls of cream tartar, one teaspoonful of soda dissolved in one cup of milk. To be eaten hot with sauce.—Mrs. C. L. Foote.

PAN DOWDY—

Pare and slice tart apples enough to fill about two inches deep a shallow tin pan. To two quarts of apple add three-quarters cup of sugar, one teaspoonful nutmeg, butter the size of a walnut, and one-half cup of cold water. Cover this with pie-crust (or if you want a richer dish, use puff paste) about an inch thick, bake slowly two hours. The apple will look red when done. Serve with sugar and cream or sauce.

RICE PUDDING—

Four coffee-cups of milk, four tablespoonfuls of rice, five tablespoonfuls of sugar, one teaspoonful of salt, a little cinnamon, and plenty of raisins. Bake slowly, and remove from the oven when the milk seems like cream. All depends on taking from the oven at the right time.—Mrs. I. J. Brown.

RICE PUDDING—

One-half cup rice cooked in salted water till soft, then add the following and bake till brown on top: One pint

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milk, two eggs, one-half cup sugar, small piece of butter, little salt, one-half cup raisins and a little nutmeg, or leave out raisins and flavor with lemon.—Mrs. George Hall.

COLD CABINET PUDDING—

Chill a quart mold and decorate the bottom and sides with candied cherries. Soak quarter of a box of gelatine in a quarter of a cupful of cold water until soft; beat the yolks of three eggs, add three tablespoonfuls of sugar and one-eighth of a teaspoonful of salt. Pour on one pint of hot milk and cook in the double boiler until it thickens slightly; add the soaked gelatine, and when dissolved strain and flavor with half a teaspoonful of vanilla. Put a layer of the custard in the mold and when cool put in a layer of lady-fingers dipped in the custard, then a layer of macaroons also dipped. Repeat until the mold is full, letting each layer harden before adding more. Serve cold, garnished with whipped cream, sweetened to taste and flavored with vanilla.

PEACH PUDDING—

Four eggs, one can peaches, one small cup flour, one teaspoon baking powder, one cup sugar, one-half cup milk or cream. Bake in slow oven and serve with cream.—Mrs. Flett.

PUFFS—

Cream one-third cup butter, add gradually one cup sugar, two eggs well beaten, and one-half cup milk. Add one and three-fourths cups flour, with two teaspoons (scant) baking powder. Beat thoroughly and bake in small tins. Serve hot with Strawberry Sauce, which recipe will be found with pudding sauces.

PUDDING SAUCE—

Take two-thirds cup sugar and one egg; beat twenty minutes; take three-quarters cup of milk and let boil; take one teaspoonful of cornstarch, wet with a few drops of cold milk, and pour into the boiling milk, let cook a minute or so then add the sugar and egg, stirring briskly. Flavor.—Mrs. F. D. Freeman.

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MRS. M.'S PUDDING SAUCE—

Whites two eggs, one and one-half cups powdered sugar, one cup ordinary cream ("top of the can" will answer) and little vanilla.

STRAWBERRY SAUCE—

One-third cup butter, one cup powdered sugar, two-thirds cup strawberries. Make as hard sauce, add strawberries and beat until berries are well mashed. This is nice on plain boiled rice.

CREAMY SAUCE—

Cream one-third cup butter, add gradually one cup powdered sugar, two tablespoons milk, drop by drop, one-third teaspoon extract lemon, and two-thirds teaspoon vanilla.

VANILLA SAUCE—

One-half cup sugar, one cup boiling water, one tablespoon cornstarch, or one and one-half tablespoons flour, two tablespoons butter, one teaspoon vanilla.

WHIPPED CREAM SAUCE—

Three-quarters cup thick cream, one-quarter cup milk; beat together in a bowl with Dover eggbeater until stiff, add one-third cup powdered sugar and one-half teaspoon vanilla.

HARD SAUCE—

One-third cup butter, creamed, add one cup powdered sugar, one-third teaspoon lemon extract, two-thirds teaspoon vanilla.

PLAIN PUDDING SAUCE—

Melt one heaping tablespoonful of butter, add two tablespoonfuls of flour, and one cup and a half of hot water. Cook as for drawn butter; then add one cup and a half of brown sugar. Stir till the sugar is melted, add two teaspoonfuls of lemon juice and a little nutmeg.

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CHOCOLATE SAUCE—

One and one-half cups milk, one teaspoon cornstarch, two tablespoons sugar, pinch of salt. Put on to boil and stir one-half pound sweet chocolate mixed smooth with hot milk. Let all come to a boil, strain and serve very hot. This can be eaten with ice cream or any plain pudding where chocolate is liked.—Mrs. B.

CREAMS, CUSTARDS, FANCY DISHES.

JELLIED PRUNES—

Pick over, wash one-third pound prunes and soak for several hours or over night; cook in the same water until soft. Remove prunes, stone and cut in quarters. Soak one-half box gelatine in one cup cold water. To prune water add enough boiling water to make two cups, add dissolved gelatine, one cup sugar and prunes. Chill; stir twice while cooling to prevent prunes from settling. Serve with plain cream and sugar, or whipped cream sweetened and flavored with vanilla. Use Plymouth Rock Gelatine.

PRUNE WHIP—

Soak one-half pound prunes several hours in water to cover, and cook in same water until soft; add one-half cup sugar. This will make about a tumblerful of marmalade. Beat whites of four eggs stiff and add prune mixture gradually, with a dessert spoon lemon juice. Pile lightly on a buttered dish and bake twenty minutes in a slow oven. Serve with

CUSTARD SAUCE—

Scald one pint milk, beat yolks of four eggs slightly, add four tablespoons sugar and half saltspoon salt. Pour on the hot milk slowly and cook in double boiler until it thickens slightly. Strain and flavor with one-half teaspoon vanilla.—H.

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SPANISH CREAM—

One cup milk, one-third box gelatine, four tablespoons sugar, three eggs. Put gelatine in milk and soak one-half hour; beat yolks of eggs well with sugar and stir into hot milk. When it begins to thicken add the whites of eggs beaten stiff, and take at once from fire; turn into mold.—Mrs. Balkam.

JELLIED PEACHES—

Soak one-half box of gelatine in one cup cold water for one hour; take half the contents of a can of peaches, and, if hard, simmer until soft, drain, measure the juice and add enough boiling water to make one pint of liquid, and in this dissolve the soaked gelatine. Add one-half cup sugar, a speck of salt, the juice of one lemon and a few drops of almond extract; strain and cool. Meantime cut the peaches in strips and line a melon mold. When the jelly begins to thicken fill the mold gradually and set away to harden. Canned apricots or cherries may be used in the same way. Serve with soft custard or whipped cream flavored with extract of almond.

ORIENTAL CREAM—

One-quarter box gelatine, one-half cup milk, eight tablespoons powdered sugar, two tablespoons preserved ginger, two tablespoons ginger syrup, one dozen dates, one pint whipped cream. Soak gelatine in the milk half an hour, then dissolve by standing over the teakettle. Add the sugar, stir till dissolved and set to cool. Whip the cream and mix with it carefully the ginger syrup, the ginger and dates chopped fine, then add the strained jelly. Stir until it begins to thicken, then pour into a mold. Serve on a low dish and powder the top with blanched almonds chopped fine. The success of the pudding depends on the strained jelly being cold before adding to the cream mixture.—Mrs. D. W. Mason.

ORANGE CUSTARD—

Six oranges pared and cut fine. Sprinkle over them one cup of powdered sugar. Beat the yolks of three

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eggs with two tablespoonfuls of cornstarch, and stir into one and one-half pints of boiling milk. Flavor with vanilla, and pour over the oranges. Beat the whites of the eggs stiff with two tablespoonfuls of powdered sugar; drop on top of the custard and brown in the oven.—Mrs. S. P. Blodgett.

CARAMEL CUSTARD—

Four cups scalded milk, five eggs, one-half teaspoon salt, one teaspoon vanilla, one-half cup sugar. Cook sugar in a small saucepan until a light brown color, stirring constantly. Add gradually to milk. As soon as sugar is melted in milk, add mixture gradually to eggs slightly beaten. Add flavoring and salt. Bake in a moderate oven. Serve plain, with whipped cream or Caramel Sauce.

CARAMEL SAUCE—

One-half cup sugar caramelized, add water, and simmer ten minutes. Cool before serving.—Miss Farmer.

FARINA JELLY—

Cover one-quarter box gelatine with one-quarter cup cold water. Soak one-half hour. Sprinkle two tablespoonfuls Hecker's Farina into a half-pint boiling water. Stir for five minutes. Add two-thirds cup granulated sugar and the gelatine. Stir a moment, take from the fire, and stir continually until cold and partly congealed. Then add a dessertspoon of vanilla, and carefully but quickly stir in one pint of cream whipped to a stiff froth. Turn into molds and serve icy cold. Serve with cream.—Mrs. S. T. Rorer.

LEMON JELLY—

One box of gelatine, one and one-half pints of sugar, six lemons, a pinch each of cassia and nutmeg. Pour a little cold water on the gelatine, and let it stand ten minutes, then add three pints of boiling water, and stir until the gelatine is dissolved; add the sugar. When it cools a little put in the spice, grated rind and juice of the

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lemons and strain through flannel. Two-thirds of a teaspoonful of essence of lemon can be substituted for the grated rind.—Mrs. T. Chamberlain.

COFFEE JELLY—

One-half box of gelatine, soaked in one-half pint of cold water until dissolved, then add one and one-half pints of boiling hot coffee and one cup of sugar. Strain through muslin.—Mrs. H. D. Noyes.

CURRANT AND RED RASPBERRY SOUFFLE—

One cupful of currant juice, one cupful of red raspberries, one-quarter cupful of cornstarch, one-half cupful of sugar, four eggs (whites). Heat the currant juice and berries to boiling, add the cornstarch and sugar, well mixed, and boil in a double boiler until it thickens, stirring constantly. Add more sugar if desired. Take from the fire, and when cold add the stiffly beaten whites of eggs, folding them in carefully. Butter a granite baking dish, coat it with granulated sugar and sprinkle the bottom and sides with solid berries. Pour in the souffle mixture, taking care not to displace the fruit. Set in a panful of hot water and bake in a moderate oven for about twenty minutes. Turn out as soon as done and serve immediately with a rich custard sauce.

ORANGE CHARLOTTE—

Remove outer skin from several oranges and with a sharp knife cut in sections, taking out the pulp and leaving tough skin. Keep the shape and line a mold. Take one-quarter box or one tablespoonful pulverized gelatine and put into a quarter of a cup of cold water, then add one-quarter cup of boiling water, add one cup sugar, juice of a lemon. Strain and add one cup of orange juice and pulp. Stir over ice water until it begins to thicken, then beat in the whites of three eggs (that have been beaten stiff). When it becomes as stiff as sponge-cake batter turn into the lined mold. Serve with boiled custard or whipped cream.

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PINEAPPLE SPONGE—

One small pineapple grated, one-half box Cox's gelatine, one cup sugar, whites of four eggs, one and one-half cups of water. Cook pineapple, sugar and one cup of water ten minutes; add gelatine, which has been previously soaked in one-half cup of water about an hour. Let stand until partly stiff, then beat the eggs, add to gelatine, and beat to a stiff froth; put in a mold on the ice. Serve with whipped cream.—Mrs. A. E. Smith.

JELLIED APPLES—

Pare and core twelve large sour apples. Put them in a granite pan and put two cups of sugar in the core cavities. Pour one pint of cold water over them and bake in a quick oven until the apples are tender. Drain the apples from the syrup and put them in a large glass dish. Soak one-third of a box of gelatine in one-third of a cup of cold water, then dissolve it in one pint of boiling water. Add the apple syrup, one teaspoon of lemon and half a teaspoon of rose, and more sugar if needed. Strain it through a fine napkin and pour over the apples. When the jelly is stiffened beat the whites of four eggs very stiff, add half a cup of powdered sugar and two or three drops of almond, and when well beaten pile it lightly on a plate the same size as the glass dish. Color it slightly in the oven and slip it off onto the apples. Stick half a cup of blanched almonds here and there in the meringue. Serve it with cream.

MOLDED SNOW—

Mix three tablespoons cornstarch with enough cold water to pour, add to one pint boiling water. Cook in double boiler ten minutes; add two tablespoons sugar, juice of a lemon and the whites of two eggs beaten stiff. Turn into molds, chill and serve with

CUSTARD SAUCE—

Scald one pint milk, mix four tablespoons sugar, and two teaspoons cornstarch, add yolks of two eggs and one-quarter cup cold milk. Stir into scalded milk and

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cook five minutes. Strain, chill and flavor with one-half teaspoon vanilla.

APPLES IN BLOOM—

Select eight red apples, cook in boiling water, having water half cover apples; turn often; cook till tender, carefully removing skin so that the blush may remain. To the water add one cup sugar, grated rind of one-half lemon and the juice of an orange. Simmer until reduced to one cup. Cool and pour over apples. Serve with whipped cream.

BAKED PEACHES—

Peel, cut in halves and remove stones from six large peaches; fill each cavity with one-half teaspoon sugar, one-quarter teaspoon butter, and a few drops of lemon juice, and a slight grating of nutmeg. Bake twenty minutes; serve on round pieces of sponge cake and garnish with whipped cream.

BAKED BANANAS—

Remove skin from six bananas, and cut in halves lengthwise. Baste with one tablespoon butter, melted, three tablespoons sugar, and juice of a lemon. Bake in a moderate oven twenty minutes.

RASPBERRY BASKETS—

Bake sponge cake in oval gem pans, cool and make into baskets by removing centres; fill with raspberries and sprinkle with sugar. Serve with cream.

ICES.

ICE CREAM—

Heat one quart of thin cream in a double boiler until scalding hot, melt in it one scant cup of sugar, cool and then add two large teaspoons of vanilla or one of lemon. Freeze as usual, using three parts ice to one part salt.

CARAMEL ICE CREAM—

One quart fruit cream, two cups milk, three-quarters cup sugar, one tablespoonful flour, one egg. Mix

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together and cook in double boiler twenty minutes; add a pinch of salt. Brown in a pan three-quarters cup sugar and stir into the custard slowly; let it cook a short time; strain into the freezer. Add three teaspoons vanilla.

ORANGE ICE—

Make a syrup by boiling one quart water and one pint sugar twenty minutes; add one pint of orange juice, the grated rind of two oranges and the juice of two lemons. Cool, strain and freeze, using three parts finely crushed ice to one part rock salt.

GINGER ICE—

Dissolve one-half cup of molasses in one quart of water, add one-half teaspoon of powdered ginger, turn into the freezer and freeze until soft and mushy.

LEMON MILK SHERBET—

Juice of two lemons, add one pint of sugar. Stir well. Add one quart of milk, one teaspoonful extract lemon. Freeze.

WATERMELON SHERBET—

Boil one quart of water and two cups of sugar for ten minutes. When cold add the juice of six lemons and the pulp of a ripe melon rubbed through a sieve. Turn into the freezer; pack and freeze; when done remove dasher and stir in half a cup of thinly-shaved Canton ginger and a meringue made of beaten white of egg and two tablespoonfuls of powdered sugar. Repack and let stand two hours before serving.—Mrs. Lincoln.

FROZEN PUDDING WITHOUT RUM—

One quart of milk, one heaped tablespoonful of arrowroot, two cups of sugar, one-half level teaspoon salt, three cups of cream, four eggs, whites, one tablespoon of vanilla, one-half pound French fruit, two ounces pistachio nuts. Color and flavor to taste. Scald the milk in a double boiler. Mix the arrowroot, sugar and salt thoroughly, turn them into the boiling milk, and stir constantly until it thickens and is smooth. Cook for

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twenty minutes. Or, if you prefer, you may wet the arrowroot with a little cold milk and stir it into the boiling milk, and then add the sugar. Let this mixture become very cold, and when ready to freeze it whip the cream to a light froth, beat the eggs until light, but not stiff, and then stir them into the cold mixture. Should there be any doubt as to the sweetness of the cream scald and cool it before whipping. Add the vanilla, using enough to give it a strong flavor. If you like you may color it a delicate tint with yellow, pink or green color paste. Turn it into the freezer, and, when partly frozen stir in the French fruits and nuts. The fruit should be cut into small bits. Candied cherries, apricots and green plums make an agreeable combination. Blanch the nuts in boiling water until the skins loosen easily, remove them and cut into thin slices. Frozen pudding, as usually served at first-class hotels, is flavored with a fine quality of Santa Cruz or Jamaica rum, about two tablespoonfuls put in with the fruit. Those who approve of and are accustomed to this flavor would doubtless consider a frozen pudding made without it as not worthy of the name, but when made after this receipt it is delicious with only the vanilla flavoring, and, although more expensive than the usual formula, it is well worth an occasional trial, says Mrs. Lincoln.

ORANGE SOUFFLE (Frozen)—

Two cupfuls of sugar, one cupful of water, two yolks of eggs, one pint of orange juice, juice of one lemon, one pint of rich cream. Boil the sugar and water until a thread may be spun, add the orange and lemon juice, mix thoroughly, take from the fire and strain. Beat the yolks of eggs until light, add a cup of the cream heated to boiling and stir until well mixed. When cold add to the syrup and freeze. When almost done add the remaining cupful of cream whipped.

PINEAPPLE SHERBET—

One pint of fresh shredded or one can of grated pineapple, one pint sugar, one pint water, one lemon, white of one egg. Chop the pineapple and strain, add sugar,

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water, juice of lemon, and fold in the white of egg beaten stiff. Pack and freeze.—Ethel Willett.

COFFEE MOUSSE—

Make one cup coffee with one rounded tablespoon of ground coffee, add one cup sugar, one egg well beaten. Cook until it thickens. Cool; take one pint cream, whip it, and add the coffee custard. Place in a mold and pack in salt and ice for three hours or more. The custard must be cold before adding cream.—Miss Belle M. Clark.

Strawberry and raspberry juice may be used instead of coffee.

MAPLE MOUSSE—

Soak one tablespoon gelatine in two tablespoons water, add one cup hot maple syrup. Stir mixture over ice until it thickens, then fold in the whip from one quart thin cream. Mold and pack in one-half each of ice and salt. Let stand three hours.—Ethel Willett.

CHOCOLATE MOUSSE—

Melt one and one-half squares Baker's chocolate, add one-half cup powdered sugar; as soon as sugar is melted add gradually one cup cream; stir over the fire until boiling point is reached. Put three-quarters tablespoon gelatine to dissolve in three tablespoons boiling water, three-quarters cup sugar and one tablespoon vanilla. Combine mixtures, strain into a bowl, set in a pan of ice water and stir constantly until mixture begins to thicken, fold in whip from one quart thin cream, mold and pack in salt and ice. Let stand four hours.—Ethel Willett.

CAFE FRAPPE—

Mix together white of one egg, half cup cold water, and one-half cup ground coffee, put into a scalded coffee-pot; add one quart boiling water and bring to a boil; set back for ten minutes. Strain and cool; add one cup sugar, and when dissolved freeze to a mush and serve in glasses with whipped cream.

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MACEDOINE FRAPPE—

Boil one quart of water and two cups of sugar ten minutes, add the shaved rind of one lemon; cool and then strain out the lemon, add the juice of three lemons, one-half cup of orange juice, one-half cup of strong tea infusion, one pineapple cut in fine bits, and one pint of Apollinaris; add more sugar if needed. Freeze till of a granular consistency, using as much salt as ice.

PINEAPPLE FRAPPE—

Boil two cups water and one cup sugar fifteen minutes, add one can grated pineapple or one pineapple shredded, and the juice of three lemons; cool, strain; add two cups ice water and freeze to a mush, using equal parts of ice and salt. Serve in frappe glasses. If fresh fruit is used more sugar will be required.

SORBET—

Two cups water, two cups sugar, one can grated pineapple or one pineapple shredded, one and one-third cups orange juice, one-half cup lemon juice, one quart Apollinaris. Prepare and freeze same as Pineapple Frappe.—Miss Farmer.

PASTRY, PIES.

QUICK PASTE—

One and one-half cups flour, three-quarters teaspoon salt, one-third cup cottolene or cocoanut butter. Cut in shortening with a knife, moisten with cold water to a stiff dough. Toss on floured board, pat, roll out and roll up like a jelly roll. Paste with lard may be made the same way.

PLAIN PASTE—

One and one-half cups flour, one-quarter cup lard, one-quarter cup butter, one-half teaspoon salt. Wash butter, pat and form in circular piece; add salt to flour, and work in lard with tips of fingers or case-knife. Moisten the dough with cold water, toss on board

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dredged sparingly with flour, pat and roll out. Fold so as to make three layers, turn half-way round, pat and roll out; repeat. If not used at once fold in cheese cloth, put in covered tin and keep in a cold place, but never in direct contact with ice. Bake in a moderate oven.—Miss Farmer.

PASTRY FOR ONE PIE—

One heaping cup of pastry flour, one saltspoonful of baking powder, one saltspoonful salt, and from one-third to one-half of a cup of butter and lard mixed. Mix the baking powder and salt with the flour, and rub in the lard. Mix quite stiff with cold water. Roll out, put the butter on the paste in little pieces, and sprinkle with flour. Fold over and roll out. Roll up like a jelly-roll. Divide in two parts and roll to fit the plate.—Mrs. Lincoln.

SQUASH PIE—

One and one-quarter cups steamed and strained squash, one-quarter cup sugar, one-half teaspoon salt, one-quarter teaspoon cinnamon, little nutmeg, one egg, seven-eighths cup milk.—Miss Farmer.

SQUASH PIES—

One and one-half pints of sifted squash, one teaspoon salt, one and one-half cups of sugar, one teaspoonful each of ginger and cinnamon, one quart of milk, four eggs.—W.

RHUBARB PIE—

One coffee-cup of chopped rhubarb, one tea-cup of sugar, one egg, and one rounding tablespoonful of flour.—Mrs. P. B. Davis.

MARY ELLEN'S LEMON PIE—

One cup sugar, three even tablespoons flour, stirred together, yolks of two eggs slightly beaten, juice of one lemon and the grated rind, butter size of a walnut. When these are nicely blended add one cup milk and the whites of two eggs beaten stiff. One crust.

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LEMON PIE—

Yolks four eggs, six tablespoons sugar, few grains salt, whites four eggs, one and one-quarter cups milk, one cup powdered sugar, one lemon. Bake with one crust. Cover with meringue made of the whites of the eggs, scant cup powdered sugar, two tablespoons lemon juice. Put whites and sugar in bowl and beat until stiff to hold its shape, add lemon juice drop by drop, continuing the beating. It will take thirty minutes to beat mixture stiff to hold shape. Bake in a slow oven fifteen minutes.—Miss Farmer.

LEMON SANDWICHES—

Juice and grated rind of one lemon, one-quarter cup sugar, one well-beaten egg. Beat all together and spread between thin layers of paste, moisten edges and bake. Cut in squares or strips.—E. R. H.

MOCK CHERRY PIE—

One cup of cranberries (each berry cut in two), one cup of sugar, one tablespoonful of flour, one cup of boiling water, one large teaspoonful of vanilla. Mix flour and sugar together and stir in water and cranberries. When cool add the vanilla. Bake between two crusts.—Mrs. Baxter.

Many like the addition of one-half cup seeded raisins chopped fine.

PRUNE PIE—

Three-quarters pound stewed and stoned prunes, one-half cup sugar, teaspoonful butter, two tablespoonfuls lemon juice, saltspoonful salt, one tablespoonful flour. Reduce liquor to one and one-half tablespoons.

PUMPKIN PIE—

Peel and slice one sweet pumpkin and stew until thoroughly done, then sift. To this add two well-beaten eggs, one-half teaspoonful of salt, sugar to suit the taste, one and one-half quarts of milk. Mix thoroughly in a tea-cup one teaspoonful ginger, two teaspoonfuls cinnamon, with a little milk, and strain into the above

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mixture. Bake. When done grate nutmeg over the top. This will make four pies.—Miss Belle Clark.

CONNECTICUT APPLE PIE—

Make pastry for one pie and divide into two parts. Take each piece and roll quite thin to fit plate; lay one crust over a floured plate, fill quite full with thinly sliced apple, then cover with the other crust, but do not press it to the under crust on the edge. Let it bake in a hot oven until apple is tender, but do not burn crust. When done remove top crust carefully to another plate, stir into the apple a generous piece of butter, a slight sprinkling of salt and as much sugar as the apple requires. Take out part of the apple and spread it on the top crust, then lay this crust back on the other, fruit up, and serve hot. Cover the fruit with whipped cream if preferred.

DRIED APPLE PIES—

I loathe, abhor, detest, despise,
Abominate dried-apple pies.
I like good bread, I like good meat,
Or anything that's fit to eat;
But of all poor grub beneath the skies
The poorest is dried-apple pies.
Give me the toothache or sore eyes
'But don't give me dried-apple pies.
The farmer takes his gnarliest fruit,
'Tis wormy, bitter, and hard, to boot;
They leave the hulls to make us cough,
And don't take half the peeling off.
Then on a dirty cord 'tis strung,
And in a garret window hung;
And there it serves, a roost for flies,
Until it's made up into pies.
Tread on my corns and tell me lies,
But don't pass me dried-apple pies.
—Keene Sentinel.

CREAM PIE—

Line three plates with paste; prick well before baking.
Put between layers of

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CREAM FILLING—

Scald one pint milk; mix three-quarters cup sugar, one-third cup flour, one-quarter teaspoon salt, and two eggs slightly beaten. Pour on the hot milk and cook in double boiler fifteen minutes. Cool and flavor with one-half teaspoon vanilla.

CHEESE CAKES—

One cup sweet milk, one cup sour milk, one cup sugar, yolks four eggs, juice and grated rind of one lemon, one-quarter cup almonds, blanched and chopped, one-quarter teaspoon salt. Scald sweet and sour milk, strain through cheese cloth. To curd add sugar, yolks of eggs, slightly beaten, lemon and salt. Line patty pans with paste, fill with mixture and sprinkle with chopped almonds. Bake until mixture is firm to the touch.

MINCE MEAT—

Come, merry season ! for thy cheer we sigh,
Thy joyous feasts — thy turkey and mince pie.—Anon.

Two pounds tender, lean beef chopped fine, one cup chopped suet, two pint bowlfuls chopped apples, one pint bowlful stoned raisins, one-half pint bowlful currants, one-half pound citron, one bowlful sugar, one-half bowlful molasses, one and one-half tablespoons of mace, one and one-half tablespoons of cinnamon, one-half tablespoon of allspice, one-half tablespoon of cloves, one grated nutmeg, three tablespoons of salt, one quart of cider. If not moist enough use a little more cider.—Miss Parloa.

CAKE.

“ Now, now the mirth comes,
With the cake full of plums.”—Herrick.

GINGERBREAD—

One-half cup butter or shortening, one egg, one-half cup molasses, one-half cup sugar, one-half cup sour

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milk, one level teaspoon soda, salt, one tablespoon ginger, one and one-half cups bread flour. If sweet milk is used add a dessertspoon of vinegar just before putting into the oven.

HOT WATER GINGERBREAD—

One cup molasses, one teaspoon soda, one tablespoon ginger, one tablespoon lard or butter melted, one-half teaspoon salt, one-half cup boiling water, two cups pastry flour.

SOUR MILK GINGERBREAD—

One cup molasses, one teaspoonful soda, one cup sour milk, ginger to taste, one and a half cups sifted flour. Cinnamon, cloves and allspice may be used in place of ginger.—Mrs. Frank W. Ramseyer.

SNICKERNOODLES—

One cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, two eggs, two teaspoonfuls of baking powder. Drop on buttered tins and sprinkle with sugar and cinnamon.—Mrs. Baxter.

GINGER SNAPS—

One cup molasses, two-thirds cup butter or other shortening, two tablespoons brown sugar, salt. Boil these together till well mixed, then pour upon one teaspoon soda, two teaspoons ginger; flour enough to mix quite stiff. Roll thin and bake quickly.—Mrs. R. J. Ford.

CARAWAY SEED COOKIES—

One cup butter, three cups sugar, one cup sweet milk, four eggs, two tablespoons caraway seeds, two teaspoons cream of tartar, one teaspoon soda. Flour to roll out.—A. B. Balkam.

PEANUT COOKIES—

One tablespoon butter, two tablespoons sugar, one egg, well beaten, two tablespoons milk, one-half cup

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flour, one-half teaspoon baking powder, one saltspoon salt. Shell and chop one pint of peanuts and add to the mixture. Drop in teaspoonfuls on a buttered pan and bake twelve or fifteen minutes in a moderate oven.—D.

CALIFORNIA COOKIES—

One cup of sugar, one cup of butter, one cup of molasses, two eggs, one teaspoonful of cinnamon, one-half teaspoonful each of nutmeg and cloves, one teaspoonful of soda, one cup of currants or chopped raisins, flour enough to make a stiff batter. Drop in tins and bake.—Mrs. Z. Allen.

"HERMITS," OR FRUIT COOKIES—

One-half cup of sugar, one-half cup of butter, one cup of chopped raisins and currants, two eggs, one-half teaspoonful of soda, one teaspoonful each of cinnamon, cloves and allspice, flour to make the batter stiff enough to roll and cut in thin cakes.—Miss Fannie J. Emerson.

VANILLA WAFERS—

One cup of sugar, two-thirds of a cup of butter, four tablespoonfuls of milk, one teaspoonful of vanilla, one egg, one and one-half teaspoonfuls of cream tartar, two-thirds of a teaspoonful of soda, and flour enough to roll out well. Roll very thin.—Mrs. H. B. Terry.

CENTENNIAL CAKES—

Two cups of brown sugar, two-thirds cup of lard, two eggs, one cup of currants, one teaspoonful of soda, one teaspoonful of salt, two tablespoonfuls of milk, flour to roll.—Mrs. C. P. Vaughan.

JUMBLES—

Two-thirds cup of butter, one cup of sugar, two eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda. Mix soft, roll and sprinkle with sugar.—Mrs. C. P. Vaughan.

SOFT GINGER COOKIES—

One small cup of lard or other shortening, one cup molasses, one cup sugar, one cup boiling water, two

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teaspoons ginger, two teaspoons cinnamon, one teaspoon soda, salt, flour to roll as soft as possible. Cut about half an inch in thickness and bake a light brown in rather a quick oven.

SUGAR COOKIES—

Two cups of sugar, one cup of butter, one cup of milk, two eggs, two teaspoonfuls of cream tartar, one teaspoonful of soda, one small spoonful of caraway seeds, or nutmeg and cinnamon. Use just as little flour as possible to roll out.—Mrs. F. D. Freeman.

CHOCOLATE SNAPS—

One coffee-cup of butter, two coffee-cups sugar, three coffee-cups flour, four eggs, three heaping teaspoons baking powder, two whole cakes sweet chocolate grated, one square of Baker's chocolate grated, two teaspoons vanilla. Mix hard, with plenty of flour, roll and cut out. Bake carefully as they scorch very easily.—Mrs. Harriet L. Tower.

DOUGHNUTS—

One cup of sugar, butter the size of an egg, one cup of milk, two eggs, one teaspoon soda, two teaspoons cream tartar, nutmeg, flour sufficient to roll.—Miss M. E. Libby. „

DOUGHNUTS—

Four cups flour, one and one-half teaspoons salt, one and three-quarters teaspoons soda, one and three-quarters teaspoons cream tartar, one-quarter teaspoon grated nutmeg, one-quarter teaspoon cinnamon, one-half tablespoon butter, one cup sugar, one cup sour milk, one egg. Put flour in shallow pan, add salt, soda, cream tartar and spices. Work in butter with tips of fingers; add sugar, egg well beaten, and sour milk. Stir thoroughly, and toss on board thickly dredged with flour, knead slightly, using more flour, if necessary. Pat and roll out to one-quarter-inch thickness; shape, fry and drain. Turn frequently as soon as they come to the top of the fat.

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MISS FARMER'S SPONGE CAKE—

Four eggs, beaten separately, one cup sugar, one and one-half tablespoons cornstarch, one scant cup flour, three tablespoonfuls cold water, one and one-half level teaspoons baking powder, one-quarter teaspoon salt, one teaspoon extract lemon. Beat the yolks of the eggs until thick, add gradually the sugar, beat two minutes. Add the water. Sift together thoroughly the cornstarch, flour, baking powder and salt, and add to the first mixture the whites of the eggs beaten stiff and the lemon. Bake thirty minutes in a moderate oven.

SPONGE CAKE—

Five eggs, one cup of sugar, one cup of flour, little salt. Beat the whites and yolks separately, and add first the sugar, then the flour, dusting each in slowly but lightly.—Mrs. G. W. Chapman.

SPONGE CAKE—

Three eggs, whites and yolks beaten separately, one and one-half cups of sugar, one and one-half cups of flour, one teaspoonful of soda, two teaspoonfuls of cream tartar (two and one-half even teaspoons baking powder may be used instead of cream tartar and soda), dissolve the soda in a little water. After all is mixed add two-thirds cup of boiling water.—Mrs. G. Macomber.

BARKER CAKE—

Six eggs, five cups flour, three cups sugar, one cup butter, one cup milk, one teaspoon soda. Into one-third of the mixture put almonds or hickory nuts chopped, into another currants and citron; to the remainder add the juice and grated rind of one lemon.—Mrs. Joseph Farwell.

CUP CAKE GINGERBREAD—

One cup of butter, two cups of sugar, four eggs, one cup of milk, one teaspoonful of soda, four cups of flour, ginger. Spread thin on tins, sprinkle lightly with granulated sugar and bake.—Mrs. F. Boyd.

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JELLY ROLL—

One cup of sugar, one cup of flour, four eggs. Beat the eggs and sugar well, add flour in which is mixed one-half teaspoonful of soda and one teaspoonful of cream tartar. Bake quickly in a shallow pan, spread with jelly and roll.—Mrs. A. H. Brainard.

DRIED APPLE CAKE—

Two cups of dried apples, soaked over night, chop fine and simmer in one cup of molasses until preserved through, two eggs, one cup of butter, one cup of sour milk, two teaspoonfuls of soda, four cups of flour, two cups of sugar, spice to suit.—Mrs. Bodwell.

LEMON CAKE—

Three cups of sugar, two cups of butter, one cup of milk, one-half teaspoonful of soda, six eggs, six cups of sifted flour, the grated rind of two fresh lemons, and the juice of one. Beat the mixture and add the lemons last; beat for several minutes. Bake in buttered pans in a quick oven.—Mrs. Bodwell.

FULLER CAKE—

Three eggs, one-half cup of butter, one-half cup of milk, one cup of sugar, one teaspoonful of cream tartar, one-half teaspoonful of soda, two cups of flour, one-half cup of currants and a little citron.—Mrs. Joseph Farwell.

NED'S CAKE—

One-half cup butter, one cup sugar, one and three-quarters cup flour, after sifting, one-half cup milk, three even teaspoons baking powder, two eggs, little mace and vanilla.—H.

ORANGE CAKE—

Two cups of sugar, two cups of flour, half a cup of water, the yolks of five eggs, and the whites of three, one teaspoonful of soda, two teaspoonfuls of cream tartar, the grated peel and juice of one orange and half of a lemon. For the frosting beat the whites of two eggs and add the grated peel and juice of one orange and half

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of a lemon. Sugar to stiffen. This is sufficient for three layers, with frosting between and on top.—Mrs. H. A. Day.

ORANGE CAKE—

Cream three-quarters of a cupful of butter, add slowly two cupfuls of fine granulated sugar and cream together. Mix three teaspoonfuls of baking powder with three cupfuls of pastry flour and sift together; add one tablespoonful of the prepared flour to the creamed butter and sugar, then add four eggs, one at a time, without first having beaten them; add a tablespoonful of flour before breaking in each egg, and continue adding the flour alternately with one cup of milk. Flavor with one teaspoon of extract of orange. Bake in two pans in a moderate oven about thirty-five minutes, or until the cake shrinks slightly from the edges of the pan and is firm to the touch. Orange frosting for above: Mix together the yolk of one egg and one tablespoonful of water; add half a teaspoon of extract of orange and enough confectioner's 4X sugar to make it thick enough to spread. This will frost one cake.

LEOPARD CAKE—

One cup of butter, two cups of sugar, three and one-half cups of flour, one-half cup of milk, four eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda, or five even teaspoons baking powder. Take out one-third of the batter and add to it one-half cup molasses, two cups of chopped raisins, one-half cup of currants, cloves, cinnamon, allspice and nutmeg, one-half cup of flour, three tablespoonfuls of milk. Drop this in the pan alternately.—Mrs. S. G. Runnells.

CREAM CAKES—

Two cups of cold water, and one cup of butter boiled up once; while boiling add two cups of sifted flour. Cool the mixture and beat in six eggs, one at a time, and a little salt. Drop on buttered pans by the spoonful and bake half an hour in a moderate oven. CREAM.—Beat together three-quarters cup of sugar, two eggs and three-

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fourths cup of flour, little salt and bit of butter; stir this into two cups of boiling milk, stir constantly until it thickens. Flavor.—Mrs. H. A. Day.

FRENCH CREAM CAKES

are filled with three-quarters cup thick cream, one-quarter cup milk, beaten stiff with Dover eggbeater, one-third cup sugar, one-half teaspoon vanilla.

FRUIT CAKE—

Two cups of sugar, one cup of molasses, one cup of butter, five eggs, five cups of flour, one teaspoonful soda, spice to suit yourself; add raisins, figs and citron. This will make two large loaves and keep a year—if you don't have too much company.—Mrs. Z. Allen.

FRUIT CAKE—

One pound butter, three-quarters pound sugar, five eggs, one-half pint milk, one and one-quarter pounds flour, one cup molasses, one teaspoon soda. Spice, fruit, citron as you choose.—Mrs. Balkam.

WATER POUND CAKE—

Two cups sugar, one cup butter, three eggs, two and three-quarters cups flour, two-thirds cup water, one teaspoonful cream of tartar, one-half teaspoonful soda. Salt and flavoring.—A. B. B.

LEMON PIE—

Make the outside same as cup cake. FILLING.—One egg, one cup of sugar, the grated rind and juice of one lemon, three tart apples chopped. Bring this mixture to a boil, and spread on the cake.—Mrs. J. Willett.

ANGEL CAKE—

Beat the whites of eight eggs until stiff; during beating add one tablespoon cream tartar, then add gradually one cup sugar. Fold into the mixture three-quarters cup flour, after sifting four times, with a few grains salt. Flavor with three-quarters teaspoon vanilla or one-half teaspoon almond.—Ethel M. Willett.

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SOUR CREAM CAKE—

One cup brown sugar, one cup sour cream, or three-quarters cup sour milk, one-half cup butter, one egg, one teaspoon soda dissolved in milk, two and one-half cups flour, one large cup raisins, clove, cinnamon, each one-half teaspoon, little nutmeg.—Mrs. James S. Mitchell.

STRAWBERRY CARAMEL CAKE—

Two eggs, one cup sugar, scant one-half cup butter, half a cup of water, one and one-half cups flour, one-half teaspoonful soda, one teaspoonful cream tartar. Color one-half the above mixture with one teaspoonful of strawberry. Put two teaspoonfuls of lemon into the other half.

CARAMEL FILLING—

Two cups sugar, one-half cup of milk, piece of butter size of an egg; boil fifteen minutes. Flavor with vanilla. Color one-half with the strawberry; spread the light filling on the pink cake, then the light loaf, and frost with the pink filling.—Mrs. H. R. Stone.

COCOANUT CAKE—

One pound of sugar, three-quarters pound of flour, one-half pound of butter, one-half cup of milk, one-half teaspoon of soda, one-half teaspoon of cream tartar, five eggs, one cocoanut grated. Beat the whites and yolks separately. If possible this should be beaten all the time, while another adds the ingredients.—Mrs. F. D. Freeman.

ELECTION CAKE—

One-half cup butter, one cup bread dough, one egg, one cup brown sugar, one-half cup sour milk, two-thirds cup raisins, seeded and cut in pieces, eight finely chopped figs, one and one-quarter cups flour, one-half teaspoon soda, one teaspoon cinnamon, one-quarter teaspoon clove, one-quarter teaspoon mace, one-quarter teaspoon nutmeg, one teaspoon salt. Work butter into dough, using the hands; add egg well beaten, sugar, milk,

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fruit dredged with two tablespoons flour, and flour mixed and sifted with remaining ingredients. Put into a well-buttered bread-pan, cover and let rise one and one-quarter hours. Cover with boiled milk frosting. Bake one hour in a slow oven.—Miss Farmer.

WHITE CAKE—

One-third cup butter, one cup sugar, one-half cup milk, one and three-quarter cups flour (after sifting), two and one-half even teaspoons baking powder, whites of three eggs, one teaspoon almond. Cream butter, add sugar gradually; sift baking powder with flour, add milk and flour alternately, and whites of eggs last beaten stiff.—H.

LIGHTNING CAKE—

One cup sugar, one and one-half cups flour before sifting, two and one-half even teaspoons baking powder, one-third cup melted butter; put butter in a cup and put in a pan of hot water; when melted put in two eggs and fill the cup with milk. Put all together and beat thoroughly; flavor.

AUNT CHRISTIE'S CHOCOLATE CAKE—

One-half cup butter, one cup sugar, one-half cup milk, one and one-half cups flour before sifting, small teaspoon baking powder, two squares chocolate, two eggs. Melt chocolate with two tablespoons sugar and two tablespoons hot water, and set away to cool. In the meantime cream butter, add sugar, chocolate, milk and flour. Bake in two tins. FROSTING.—One cup powdered sugar, one tablespoon butter. Cream butter into sugar, stir in white of one egg, one-half teaspoon vanilla. Put between cakes and on top.

CHOCOLATE CARAMEL CAKE—

Put two squares of chocolate in one cup of milk and place on the back of the stove. When the chocolate is dissolved add the beaten yolk of one egg. In the meantime cream one cup of sugar and half a cup of butter, add one egg, half a cup milk, and to this the hot paste.

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When cooled a little add one and one-half cups flour and one teaspoon soda dissolved in one tablespoon boiling water. Do not grease the tin.

FROSTING—

One cup sugar, four tablespoons water boiled till it hairs, then stir in the beaten white of an egg.—Mrs. H. A. Collins.

COFFEE CREAM CAKE—

Mix three teaspoons of baking powder with three cups of flour. Cream one-half cup of butter with one cup of sugar, beat the yolks of four eggs, add another cup of sugar and when light and creamy combine it with the butter mixture. Add one cup of strong coffee and then the flour mixture, and last the whites of the eggs beaten stiff. Bake in two shallow pans. When done split carefully and put layer of coffee cream between the cakes. Sweeten one cup of thick cream and flavor to taste with black coffee. Chill and whip it stiff with a wire spoon; then spread a layer one-half inch thick on one of the cakes. Put little slivers of apple jelly over the cream, cover with the other half of the cake, and sprinkle powdered sugar over the top. Cut in long narrow slices. The other sheet of cake may have a lemon filling if preferred.

BROWN FROSTING—

Two tablespoons breakfast cocoa, add slowly one-quarter cup scalded cream, a few grains of salt, yolk of an egg, and one-half teaspoon melted butter. Add confectioner's sugar until of right consistency to spread.

BOILED MILK FROSTING—

One and one-half cups sugar, one-half cup milk, one teaspoon butter, one-half teaspoon vanilla. Put butter in saucepan; when melted add sugar and milk. Stir to be sure that sugar does not adhere to saucepan, heat to boiling point and boil without stirring thirteen minutes. Remove from fire and beat until of right consistency to

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spread, then add flavoring and pour over cake, spreading evenly with back of spoon. Crease as soon as firm.

FIG FILLING—

One-half pound figs chopped fine, one-third cup sugar, one-third cup water, juice of half a lemon. Cook in double boiler until thick.

RAISIN FILLING—

One cup sugar, one cup water, one cup seeded raisins cut, juice and rind of a lemon, one heaping tablespoon cornstarch stirred in a little of the water. Boil until it thickens.

APPLE FILLING—

The white of one egg, one cup of powdered sugar, two fair-sized apples grated, one teaspoon of vanilla. Put the whole in a dish together and beat until the dish can be turned upside down.— Mrs. F. D. Freeman.

CHOCOLATE FROSTING—

One square chocolate, one cup powdered sugar, two tablespoons milk, butter size of nutmeg, vanilla. Steam over kettle.—Mrs. Flett.

CHOCOLATE FILLING—

Two eggs, whites, one and one-half cups powdered sugar, six tablespoonfuls chocolate, a little vanilla. Put chocolate, and six tablespoons of sugar in saucepan with two tablespoons hot water, stir over hot fire until smooth. Beat eggs to a stiff froth, add sugar and vanilla.—Mrs. Flett.

NUT FILLING—

One-half cup chopped raisins, one-half cup chopped nuts, white of one egg, one-half cup whipped cream.— Mrs. Flett.

RASPBERRY SOUFFLE—

Put one cup powdered sugar, a rounding cup raspberries, and the unbeaten white of an egg in a bowl. Beat

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with a wooden cake-spoon or whisk until the mixture is smooth and stiff as whipped cream. Put between layers of delicate cake and on top.

ORANGE CREAM (for Orange Cake)—

Grate off the rind from one-half of an orange, then squeeze the juice out, put the juice and rind in a cup, add one tablespoon of lemon juice and fill the cup with cold water. Stir, strain it and add a little more water if there is not a cupful. Put it on to boil. Mix one tablespoon cornstarch and two tablespoons of sugar, stir them into boiling liquid, and stir till thick, then set the saucepan over boiling water and cook ten minutes. Stir in one teaspoon of butter, and one well-beaten egg yolk. Remove from the fire as soon as the yolk thickens, and when cool spread it between the cakes. Cover the top of the cake with plain frosting, mark it off into pieces for serving, and decorate each piece with an orange carpel, peeled as smooth as possible without letting out the juice.

CANDY.

WALNUT CREAMS—

Into a bowl put well-beaten white of one egg with an equal amount of cold water added, and one-quarter teaspoons each of vanilla and lemon. Stir in well-sifted confectioner's sugar, beat until smooth and the mixture is of the right consistency to handle. Then take a lump of the cream thus made and press into each side of it half of an English walnut. Roll in sugar and dry.—
Rosalie M. Horr.

CHOCOLATE FUDGE—

Two cups sugar, one-half cup milk, two squares chocolate or two small tablespoons cocoa, butter size of two walnuts. Stir constantly for exactly six minutes after it begins to boil all over (or until a little dropped in cold water will form a soft ball). Take off the stove, stir briskly and pour into buttered pan.

CHOICE RECEIPTS.

PENUCHI—

Two cups dark brown sugar, one-half cup milk or cream, butter size of large walnut. Boil these together until a little of it dropped in cold water will roll into a soft ball, then take off the stove, adding one cup of chopped English walnuts or one-half cup seeded raisins. Stir mixture vigorously until it sugars, then pour into buttered pan.—Rosalie M. Horr.

BUTTER TAFFY—

One cup molasses, one cup sugar, two-thirds cup butter, two-thirds cup milk, one tablespoon vanilla. Boil till brittle when tried in cold water. Pour into buttered pans and cut into small squares.

BUTTER SCOTCH—

Three cups brown sugar, three-quarters cup of water, butter the size of a walnut, a pinch of soda, flavor to taste. Cook until it begins to harden when dripping from a spoon. Pour it out into buttered pie-pans. As it cools mark it off in squares with a knife dipped in water to keep it from sticking. When wanted for eating turn the pan bottom-side up, knock on it and the candy will come out without any trouble.

CANDIED NUTS—

Three cups sugar, one cup water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting-needle, dip into mixture, take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and oranges quartered may be candied in the same way.

N. B.—In making these candies, when it is stated to boil a certain length of time, remember that it means not when the candy is placed on the fire, but from the time the candy actually commences to boil and bubble.

CREAM CANDY—

Three cups white sugar, a little more water than enough to cover. Do not stir while it is cooking. Let it

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boil till it ropes, then before taking it off the stove add a teaspoon cream tartar moistened with the flavoring you choose. When cold pull it perfectly white.

COCOANUT CANDY—

Two teacups white sugar, one-half teacup of sweet cream, butter size of a walnut. Let it boil fifteen minutes, then stir in as much cocoanut as you think best. Flavor to taste.

CHOCOLATE CREAMS—

Two cups white sugar, one-half cup water. Cook rapidly for twenty minutes. Turn out on a platter, and with a large spoon stir until cold, when it will cream. Butter the fingers and work up into small balls, stick upon a large pin and dip into chocolate set over a steamer and melted; lay upon a greased platter to dry.

CREAM DATES—

Boil one cup water, two cups sugar, one-half teaspoon cream tartar, one-half teaspoon of flavoring until gummy. Take off and beat until cool, white and sugary. Stone the dates and fill with the cream.

CHOCOLATE CARAMELS—

Two cups brown sugar, one cup molasses, one-half cup milk, one-quarter pound chocolate, butter the size of an egg. Boil twenty minutes, stirring constantly. Pour into buttered pans and when partly cooled cut into squares.

GUM DROPS—

Two cups pulverized sugar, one teaspoon powdered gum arabic, five tablespoons water, one tablespoon lemon extract. Warm the gum in the water; when dissolved add half the sugar, let it boil, add one-half the remaining sugar; let it come to a boil without stirring, put in the balance of the sugar and the lemon extract, drop in spoonfuls on greased paper. The above can be varied, using wintergreen, orange, peppermint and other flavoring for different drops.

CHOICE RECEIPTS.

MAPLE SUGAR CANDY—

One cup maple sugar, one-half cup water, small bit of butter. Boil about ten minutes. When done add one teaspoon vanilla and pour into buttered tins. It must not be stirred.

MOLASSES CANDY—

One cup molasses, one cup brown sugar, three table-spoons vinegar, one-half cup water, butter size of a walnut. Boil all in a kettle, try in cold water, and when stiff enough pour on plate well buttered, and when cool enough pull.

NUT CANDY—

One cup molasses, one and one-half cups sugar, one-half cup butter, one-half pound figs, one-half cup seeded raisins, one-half cup currants, a little citron, one and one-half cups mixed nut meats. Boil molasses, sugar and butter until brittle, then add fruit and nuts chopped not very fine. Put thick into buttered pans.

PEANUT CANDY—

One quart peanuts (shell and remove the skins) three cups molasses, a piece of butter the size of a walnut, and one-half cup of white sugar. Boil till brittle when tried in cold water. Then stir in the peanuts and spread very thin in buttered pans.

VANILLA TAFFY—

One cup vinegar, three cups sugar, butter size of a walnut, one-half teaspoon vanilla.

PICKLES, PRESERVES AND JELLIES.

CHOW-CHOW—

One-half peck of tomatoes chopped fine, one-half cup of salt; drain over night. Boil till tender one cauliflower, one cabbage; take out the center from each leaf, add two peppers and two onions chopped fine, mix all together, cover with vinegar and boil two or three hours, then add

CHOICE RECEIPTS.

one tablespoonful of whole cloves, one tablespoonful celery seed, one tablespoonful white mustard seed, one stick of cinnamon.—H. L. Tower.

SPICED PEACHES—

Eight pounds of peaches, four pounds of sugar, one pint of vinegar, stick the peaches with cloves, allowing four cloves to a peach. Put the vinegar and sugar together, let it come to a boil and skim, then put in a little stick cinnamon, add the peaches, a few at a time. Boil until tender. Lay them in a stone jar and cover with syrup.—Mrs. D. W. Mason.

PICCALILLI—

Slice one peck of green tomatoes, six green peppers and four onions. Strew over them one cup of salt, and let remain over night. Turn off the liquor, and put them in a kettle, with vinegar enough to cover them; add one cup of sugar, one tablespoonful each of cloves, allspice and cinnamon. Boil until soft. Skim them out, pack in jars and pour the vinegar on while hot.—C. F. C.

RIPE CUCUMBER PICKLES (Sweet)—

One peck ripe yellow cucumbers, peel, cut in slices, scraping out the inside. Boil them in one quart of vinegar and one quart of water, and a handful of salt, until clear, then rinse and drain. Make a sweet pickle of one quart of vinegar, four pounds of sugar, and spice to taste. Boil all together and pour over the cucumbers in the jars.—Mrs. Balkam.

WATERMELON PICKLE—

Take three-quarters of the rind of a melon, cut off all the green, cut white into one to two-inch pieces. Cover with water and boil until soft.

PICKLE FOR SAME—

One pint vinegar, three pounds sugar, one ounce each cinnamon, clove and mace. Tie spices in bags and boil in vinegar and sugar five minutes. Take out spices and let syrup boil one-half hour. Add melon, and simmer

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for two or three hours, until syrup is somewhat thick.—Miss Swallow.

APPLE GINGER—

Four pounds each of apple chopped fine and brown sugar, one ounce of white ginger root and the grated rind of two lemons. Boil until it looks clear.—Mrs. H. A. Darling.

GREEN GRAPE PRESERVE—

Take green grapes just before they begin to ripen, cut in two and take out the seeds. To one pound of fruit put one pound of sugar. Stew until thick.

SPICED CURRANTS—

Five pounds of currants, three pounds of sugar, one pint of vinegar, one tablespoonful each of cloves, cinnamon, allspice, and boil half an hour.—Mrs. Hanchett.

SWEET TOMATO PICKLE—

One peck of green tomatoes and six large onions, sliced. Sprinkle with one cupful of salt, and let them stand over night. In the morning drain. Add to the tomatoes two quarts of water and one quart of vinegar. Boil fifteen minutes; then drain again, and throw this vinegar and water away. Add to the pickle four cups sugar, two quarts of vinegar, two tablespoonfuls of clove, two of allspice, two of ginger, two of mustard, two of cinnamon, and one-half teaspoonful of cayenne, and boil fifteen minutes.

SWEET PICKLE PEARS—

Seven pounds fruit pared and quartered, four pounds white sugar, one pint strong vinegar, mace, cinnamon and cloves. Put into the kettle with alternate layers of sugar. Heat slowly to a boil, add the vinegar and spice, boil five minutes. Take out the fruit with a perforated skimmer and spread upon dishes to cool. Boil the syrup thick, pack fruit in jars, pour syrup on boiling hot and seal.—Miss Grace E. Holt.

CHILI SAUCE—

One-half peck of ripe tomatoes, three large onions, six green peppers chopped fine, three tablespoonfuls of

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salt, six tablespoonfuls sugar, three cups of vinegar, three nutmegs, three teaspoonfuls ground cloves, three teaspoonfuls cassia. Stew slowly four hours.—H. L. Tower.

TOMATO KETCHUP—

Take one and one-half pecks of tomatoes, stew them with one-half pint vinegar till quite soft, then sift through a coarse sieve, being careful to get all the pulp through; then add eight tablespoons salt, four tablespoons mustard, two tablespoons ground clove, two tablespoons allspice, two tablespoons black pepper, one tablespoon cayenne. Boil one hour; keep stirring.—Mrs. A. E. Swallow.

RAW OIL PICKLE—

Eighteen cucumbers, six onions, one-half cup black mustard seed, one-half cup white mustard seed, a handful celery seed, one quart vinegar, one-half cup oil. Slice cucumbers and onions thin, and put in colander in layers, with salt, and let drain three or four hours. Mix vinegar with the other ingredients and then mix thoroughly with the cucumbers. —Mrs. Moseley.

CUCUMBER PICKLES—

Place your cucumbers in a jar. Take a quart of coarse salt to one pail of water, boil it and turn over the cucumbers, let them stand twenty-four hours; pour the brine off and reheat it two successive mornings. The fourth morning drain off the brine and pour on boiling water, let it stand twenty-four hours. Place the cucumbers in the jar they are to be kept in; as you pack, place in little bags filled with whole allspice, cloves, cinnamon and peppers. Lay in pieces of horseradish root. Heat the vinegar with a small piece of alum and pour over the cucumbers boiling hot.—Mrs. R. M. Johnson.

ROCKLAND MUSTARD PICKLE—

One quart small whole cucumbers, one quart large cucumbers sliced, one quart green tomatoes sliced, one quart button onions, one large cauliflower divided, four

CHOICE RECEIPTS.

green peppers cut fine, four quarts water and one pint salt. Pour over the vegetables and let soak twenty-four hours. Heat just enough to scald them soft, and turn into a colander to drain. Mix one small cup flour, six tablespoons ground mustard, one tablespoon tumeric with enough cider vinegar to make a smooth paste, then add one cup sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Then add the vegetables and cook until well heated through.—Mrs. Stubbs.

TO CAN PINEAPPLES—

Peel off the skin, taking out all of the eyes and removing the hard core in the middle; slice thin and put sugar in the bottom of the jar, then a layer of pineapple, and fill the jar with alternate layers of pineapple and sugar, having the layers of sugar twice as thick as the pineapple. Press down after each layer of the fruit, and when the jar is filled seal and set away in a cool place.—Harriet L. Tower.

RASPBERRY JAM—

Three-quarters pound of sugar to one pound of berries, and one pint of currant juice to every five pounds of berries. Mix a pound of sugar with each pint of currant juice, mix the sugar and berries. Mash the berries and let them remain one hour, then add the currant juice and boil the whole half an hour. Stir from the bottom to keep from burning. Blackberry jam may be made in the same way.—Mrs. H. A. Darling.

CANNED PINEAPPLE—

Pare the pineapples and carefully remove the eyes with a sharp-pointed silver knife. Either chop or grate the pineapple, or shred it with a fork, rejecting the core. Weigh, and to every pound of fruit allow one-half pound of sugar, put all together in the preserving kettle, bring quickly to boiling, skim and remove at once. Put it into jars and seal.—Mrs. Lincoln.

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CURRENT JELLY—

Pick over currants, but do not remove stems; wash and drain, mash a few in the bottom of preserving kettle, using a wooden potato masher; continue until berries are used. Cook slowly until currants look white. Strain through a coarse strainer, then allow juice to drop through a double thickness of cheese cloth or a jelly bag. Measure, bring to a boiling point and boil five minutes; add an equal measure of heated sugar, boil three minutes, skim and pour into glasses. Place in a sunny window and let stand twenty-four hours. Cover and keep in a cool, dry place.—Miss Farmer.

CANDIED ORANGE PEEL—

Throw peel of twelve oranges into salted water. Boil until soft, changing water until no longer salt and a straw can be run through easily. Make a syrup of one and one-half pints sugar, and one and one-half pints water. Cut peel into small strips and boil till syrup is all boiled away. Spread on platters and sprinkle sugar over.—Mrs. R. J. Ford.

ORANGE MARMALADE—

First Day.—Use four oranges, add one lemon cut in very thin slices, peel and all. To a pound of the fruit add one quart of cold water and let it stand twenty-four hours.

Second Day.—Boil till very tender, then pour out into an earthen vessel and let stand twenty-four hours.

Third Day.—Measure the fruit, and to each pint add one and one-half pounds of sugar. Boil all together till the fruit is transparent and jellied. Makes about ten tumblers.—Mrs. B.

SANDWICHES.

FROM MRS. F. W. DARLING.

Use bread that is twenty-four hours old, as it cuts more evenly and thinner. The butter, if butter is used, should be creamed. For many kinds mayonnaise dressing is used in place of butter. Any potted meat makes a savory

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sandwich. The meat should always be thinned with cream before spreading. The remains of a veal loaf or finely chopped chicken mixed with mayonnaise makes very appetizing sandwiches. Cream cheese and chopped olives make a good filling for very thin crackers. Peanut butter spread between butter thins makes a variety.

RAREBIT SANDWICHES—

One tablespoon of butter, one-half pound of American cheese cut into bits, one-half teaspoon of salt, one teaspoon mustard, a few grains of cayenne or a few drops of tabasco sauce, and one egg. Cook in chafing dish or double boiler. Spread between thin "Soda Zephyrs."

ROAST BEEF SANDWICHES—

are very hearty but excellent with a cup of tea for a hasty lunch. They are simply very thin slices of rare roast beef with a few drops of tabasco sauce or Worcestershire, if preferred, laid between slices of buttered bread or a buttered roll.

SWEET SANDWICHES—

Take fresh lady-fingers and spread with the following mixture: White of one egg, one-half pint of thick cream; whip, sweeten with one-quarter cup of sugar and flavor with vanilla. After spreading a lady-finger with this, dot with French cherries cut in pieces and cover with another lady-finger. Serve at once or the cake becomes too moist.

ICE CREAM SANDWICHES—

Vienna wafers with ice cream spread between. Must be eaten at once.

FUDGE SANDWICHES—

Vienna wafers spread with fudge. The same spread with penuchi (brown sugar candy) makes a variety. These are delicious if properly made.

RAISIN FILLING FOR SANDWICHES—

One cup seeded and chopped (very fine) raisins, one egg, one-quarter cup sugar, rind and juice of one lemon,

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and a tablespoon of cracker meal. Spread between very thin crackers or rounds of puff paste.

BROWN BREAD SANDWICHES—

Steam the brown bread in one pound Royal Baking Powder cans a day or two before using. Cut very thin and spread with butter or cream cheese. Very appetizing served with a salad.

LETTUCE SANDWICHES—

Cut a cream loaf into thin slices and then into triangles. Spread with mayonnaise and place a piece of lettuce between, allowing the green edges to appear outside the bread.

PETITS PAINS FARCIS—

Procure some small fresh rolls long in shape; cut them in two lengthwise. Scoop out most of the soft part. Mix well one teaspoonful of butter, one dessert-spoonful of potted ham, half a hard boiled egg chopped fine, one radish sliced very thin. Add two leaves of a white lettuce cut in small pieces; spread this garnishing on both sides of the rolls and close them. Serve on a napkin.

Finely minced ham, butter and dry mustard are put together in the proportion of a heaping tablespoonful of butter and a quarter of a teaspoonful of mustard to a cupful of the ham. Warm the mixture, then press in a clean bread-pan, and when cold slice very thin and put between wafer slices of bread. This obviates the necessity of buttering the bread.

SWEET SANDWICHES—

Cook one-quarter pound figs, cut into small pieces, with one-third cup water for two hours. Sweeten to taste, and add one-half teaspoonful lemon juice. Cool, spread on crackers and cover with very finely chopped peanuts.

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FRUIT AND OTHER DRINKS.

GRAPE JUICE—

Take eight pounds of perfect Concord grapes, wash and stem, put in a porcelain or agate kettle and add a quart of cold water. Put on to boil over a good fire, mash the grapes with an agate or silver spoon. After boiling fifteen minutes strain through a jelly bag. To every quart of juice add one-half pound granulated sugar. Boil twelve minutes, removing scum. Fill heated bottles and seal hot.—Miss Grace E. Holt.

CHOCOLATE—

Mix one-half teaspoon of cornstarch, two tablespoons of sugar and a few grains of salt in a granite saucepan, add two tablespoons of water and two squares of chocolate, broken or grated. Stir over the fire until the chocolate is melted and smooth; add gradually one cup of boiling water, and when ready to serve pour in three cups of scalded milk. Put one cup of whipped cream into a chocolate pot, pour in the hot chocolate and beat it well with a twirler to make it foamy. Put an extra spoonful of whipped cream on top after filling the cups.

COCOA—

One quart of milk, one cup boiling water, four tablespoons prepared cocoa, four tablespoons sugar. Scald the milk; mix the cocoa and sugar, add enough of the hot water to form a thin paste. Add the remainder of the water, and boil one minute. Pour into the scalded milk, and beat with an eggbeater two minutes. Serve in chocolate cups with whipped cream, sweetened and flavored with vanilla.

JAMAICA GINGER PUNCH—

Make a syrup by boiling one quart water with one and one-half cups sugar for seven minutes; add one teaspoon extract Jamaica ginger; cool and strain; add juice of three lemons and two oranges. Pour the mixture over a large piece of ice and when thoroughly chilled serve in glasses.

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CRANBERRY PUNCH—

One quart water, one quart sugar, boil ten minutes; add one quart cranberries, boil twenty minutes; add juice of one lemon, drip through a jelly bag. This will bear one quart of water when served.—Mrs. Bridgman.

CURRANT PUNCH—

Two pounds sugar, one quart water, boil five minutes. Skim, add juice two lemons and one orange strained; stir in one-pint tumbler currant jelly, stand aside until very cold. When ready to serve add one quart of Apollinaris water and chipped ice.—Mrs. J. C. Bridgman.

FRUIT PUNCH—

One pineapple, four cups of sugar, three cups of boiling water, one cup of tea freshly made, five lemons, six oranges, one pint of strawberry or grape juice, one bottle of Apollinaris water, six quarts of water. Grate the pineapple, add the boiling water and the sugar, and boil fifteen minutes, add the tea and strain into a punch bowl. When cold add the fruit juice and the cold water. A short time before serving add a piece of ice, and on serving, the Apollinaris water. Strawberries and slices of banana can be used.

CURRANT SYRUP—

Some ripe red currants, sugar, soda water. Press the juice from a quantity of ripe red currants, leave it in a clean jar for twenty-four hours, pass through a fine sieve, and add nearly its weight in sugar. Boil gently for four minutes. Set it aside for twelve hours, then bottle and cork well, and keep in a dry place. A small quantity mixed with water or soda water makes a very nice drink.

PINEAPPLE LEMONADE—

Make a syrup by boiling one pint water and one and one-half cups sugar seven minutes. Add the juice of three lemons and one large pineapple shredded. Let stand thirty minutes, then strain, pressing out all the goodness from the pineapple. Add one quart ice-water, one banana cut in thin slices and a few strawberries.

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RASPBERRY SHRUB—

Carefully pick over three quarts raspberries; add one pint vinegar; let stand twenty-four hours in a covered crock. Strain; add to each pint one pound of sugar, boil one-half hour and skim often. Bottle, cork and use by diluting with water for a beverage.

REMEDIES.

A POULTICE

to be used in pneumonia. Ten large onions chopped fine and as much rye meal. Wet it up with pure cider vinegar, and steep ten minutes well. Make into large, thick poultice.—Miss Belle M. Clark.

REMEDY FOR WHOOPING COUGH—

One ounce of dried red clover blossoms, one pint of boiling water; steep an hour or two and strain. Give one tablespoonful every two hours to a child from one to four years old.—Doctor.

CHILBLAINS—

Soak the feet in warm soft water for ten minutes, rub thoroughly and apply kerosene oil. Try this two or three nights. It is a good remedy.

COUGH SYRUP—

One ounce each of thoroughwort, hoarhound, flaxseed, licorice root and slippery-elm, steeped together two hours. Strain and add one-half pound of loaf sugar and one cup of molasses. Boil until thick.—Mrs. H. M. Cable.

CURE FOR EARACHE—

Put a little black pepper in some cotton, dip in sweet oil, and insert in the ear.—Mrs. I. J. Brown.

ANOTHER—

Heat hamamelis, saturate cotton, and insert in the ear. This is an excellent remedy.

CHOICE RECEIPTS.

CURE FOR BLUES—

A well-known doctor, who has made a specialty of nervous diseases, has found a new remedy for "the blues." As no drugs are administered, he has felt safe in experimenting with at least half a hundred melancholy patients, and now declares himself thoroughly satisfied with the good results of his treatment. His prescription reads something like this: "If you keep the corners of your mouth turned up you can't feel blue." The directions for taking are: "Smile—keep on smiling—don't stop smiling."

HORSERADISH A CURE FOR THE GRIP—

Ordinary grated horseradish, eaten at frequent intervals during the day and in connection with food at the table, if food is eaten at all, has been found remarkably efficacious in banishing the distressing cough that frequently lingers after all the other symptoms of the grip have gone. It can do no harm to try it, at all events.—*Chicago Tribune.*

DISHES FOR THE SICK.

LEMONADE—

To one tablespoon lemon juice add two tablespoons syrup, made by boiling one cup water and one and one-half cups sugar five minutes. Add enough water to fill a glass three-quarters full. Soda water or Apollinaris water may be used.

FLAXSEED LEMONADE—

Carefully pick over and wash two tablespoons whole flaxseed. Add three cups boiling water, let cook for two hours, keeping below the boiling point. Strain, add sugar and lemon juice to taste. Of great value in throat and lung troubles.

IRISH MOSS LEMONADE—

Soak one-quarter cup Irish moss in cold water; pick over; add two cups cold water and let cook over hot

CHOICE RECEIPTS.

water one hour. Strain and add lemon juice and sugar to taste. For a severe cold take before retiring.

APPLE WATER—

One large sour apple, two teaspoons sugar, one cup boiling water. Wipe, core and pare apple, put sugar in cavity; bake until tender; mash, pour over water, let stand one-half hour; strain.

WINE WHEY—

One-quarter cup wine, one-quarter cup skimmed milk, one-half cup boiling water. Strain and sweeten to taste.—Mrs. Tower.

CLAM WATER—

Wash thoroughly one quart clams in shells, cover bottom of a two-quart stewpan with cold water, put in clams, cover and heat gradually until shells open. Strain liquor obtained through a fine cloth.

OATMEAL GRUEL—

To prepare oatmeal quickly use two-thirds cup fine oatmeal, or crush coarse oatmeal until fine. Put in small pitcher, add three-quarters cup cold water, stir well, let settle and pour off the mealy water. Repeat twice, each time saving the mealy water. Boil the same thirty minutes. Season with salt, thin with cream or milk. Strain and serve hot.

EGG SANDWICHES—

Prepare as bread and butter sandwiches, spreading between the slices yolks of hard boiled eggs rubbed to a paste, moistened with softened butter and seasoned with salt.

OYSTER TOAST—

Wash six large oysters, dry on a towel; dip in melted butter, seasoned cracker crumbs, and broil over a clear fire until the juice flows. Place the oysters on small pieces of milk toast.

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MUTTON BROTH—

Take three pounds of neck of mutton, cut into pieces and remove fat. Cover with two quarts cold water, heat gradually and boil slowly until reduced one-half. Strain; add one and one-half tablespoons rice and cook until tender. Season with salt and pepper. Remove any fat that may rise to the surface. Serve with some of the best pieces of the meat. It is better to prepare the day before using, thus allowing the fat to cool, when it may be easily removed.

MISCELLANEOUS.

TO TELL A GOOD HOUSEKEEPER—

How can I tell her?
By her cellar,
Cleanly shelves and whitened walls.
I can guess her
By her dresser;
By the back staircase and hall;
And with pleasure
Take her measure
By the way she keeps her brooms;
Or the peeping
At the "keeping"
Of her back and unseen rooms.
By her kitchen's air of neatness,
And its general completeness
Where in cleanliness and sweetness
The rose of order blooms.

—The New Moon

BORAX SOAP—

Five gallons soft water, six pounds white soap, one-half pound washing soda, two ounces borax, one and one-quarter ounces saltpetre, one ounce carbonate of ammonia, one-quarter ounce oil sassafras. Cut soap in fine shavings into the water, boil gradually until all is dissolved, then add the rest of the ingredients and keep hot (not boiling) until all is dissolved. This is very nice

CHOICE RECEIPTS.

to clean coat collars, to sponge dress goods, and to take out green spots.—Belle M. Clark.

WASHING FLUID—

One can potash, one ounce salts tartar, one gill ammonia. Put potash in large earthen dish and pour over it four quarts boiling water. When cool add other ingredients, and bottle tight. Put clothes without soaking into boiler of cold water, into which you put one-third cup fluid, and one-third bar soap cut thin. Boil ten minutes. Rub all that is required, then rinse.

FOR CLEANING BLACK CASHMERE—

Buy one ounce of soap-tree bark, put it in cold water, and let it come to a boil; add this to the water you wash the dress in; rinse in a strong blueing water. Press on the wrong side before drying. Use no other soap.—Mrs. P. B. Davis.

TO CLEANSE BLACK SILK—

Pare and slice one large potato, and pour over it one quart of boiling water; let it stand until cold. First, clean all the dust and spots from the silk; then sponge with the potato water on what is to be the right side. Iron on the wrong side, while wet, with hot irons.—Miss C. A. Partridge.

TO GET RID OF ANTS

A pennyworth of camphor burned in the closet, or elsewhere, and keeping the door closed, will soon make a clearance. Pieces of licorice laid around where the ants run will also exterminate them.

SILVER CAN BE KEPT CLEAN

without a weekly cleaning if carefully washed with hot soapsuds each time it is used. Have water very hot, and rub dry with a clean towel.

TO WASH CARAFFES—

Half fill with warm soapsuds, to which is added one teaspoon washing soda or a spoonful washing fluid. Put

CHOICE RECEIPTS.

in newspaper torn in small pieces, let stand one-half hour, shaking occasionally. Empty, rinse with warm water, drain, wipe outside and let stand to dry inside.

TO REMOVE GRASS STAINS

from cotton goods wash in alcohol.

TO REMOVE INK STAINS—

Wash in a solution of hydrochloric acid, and rinse in ammonia water. Wet spot with warm water, put on Sapolio, rub gently between the hands and generally the spot will disappear.—Miss Farmer.

TO REMOVE IRON RUST—

Saturate spot with lemon juice, then cover with salt.

FOR FURNITURE POLISH

use equal parts linseed oil and turpentine.

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